

LA STIRATA - PIADINA TRADIZIONALE



CODE	95021
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	140 g x 2

Thin version of the piadina of the Romagna tradition, more similar to the piada

DESCRIPTION

Thin version of the piadina of the Romagna tradition, more similar to the piada, produced in the area of Rimini and Riccione. Piadina produced with "00" flour of the territory

APPEARANCE

It has a thickness of about 2 mm and a diameter of 25 cm

TASTE

The traditional one has a fragrant taste, fresh bread and freshly harvested wheat

PRODUCER

Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna

OUR SELECTION

The history of the Mambelli Dairy begins in a house in the Bertinorese countryside. Nonna Elsa produced a special ricotta, loaded the precious product on her bicycle and sold at the market in Cesena. The dairy has now reached the third generation with Federica and Raffaella, along with her husband Gianluca. From the beginning, the dairy expresses its vocation to authenticity: exclusive use of natural ingredients, methods of processing and craftsmanship. And it is with this spirit that during the lockdown, the dairy has transformed the employees of its local "Osta" in piadine producers of the Romagna tradition, the same piadina first produced internally only for the restaurant with flour km0 is now packaged and sold to the public

CURIOSITY

It is still baked today in terracotta pans, as in the past, when the piadine were cooked on the fire of the economic kitchen; the porosity of the terracotta gives the piadina an unmistakable aroma

SUGGESTIONS

It is recommended to heat in a non-stick frying pan, a few seconds per side, and serve filled and rolled