

LA SPESSA - PIADINA TRADIZIONALE



CODE	95022
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	180 g x 2

Thick version of the piadina of the Romagna tradition

DESCRIPTION	Thick version of the piadina of the Romagna tradition. Piadina produced with flour "00" of the territory
APPEARANCE	It has a thickness of about 5 mm and a diameter of 20 cm
TASTE	The traditional has a fragrant taste of fresh bread and wheat; pleasant contrast, once heated, between the crispy crust outside and the softness inside
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	Never confuse piada and padina: the piadina, traditionally thick and of diameter contained in the provinces of Ravenna and Forlì-Cesena, thins and widens to become the piada in Rimini and Riccione; the dough varies very little, but the taste is very different: the substantial difference lies in the dimensions; the piadina has a thickness of 1-3 mm and a diameter of 20-25 cm, while the piadina has a thickness of 3-6 mm and a diameter of 15- 20 cm
SUGGESTIONS	It is recommended to heat in a non-stick frying pan 2 minutes per side; to be stuffed with Squacquerone di Romagna DOP, raw and rocket and serve folded in half; also try it in wedges with the addition of bresaola, champignon mushrooms, a rather sweet cheese, semi-dried apricots and chopped hazelnuts on top