



Equipment

Mixing Bowl
Fork
Rolling Pin
Baking Parchment/Paper
Baking Sheet
Oven Gloves
Cooling Rack

Ingredients

500g Plain Flour
1 tsp Bicarbonate of Soda
20g Olive Oil
180g Water at Room Temperature
7g Salt

Method

1. Preheat your oven to 185°C Gas Mark 4 and prepare your baking sheet with parchment.
2. Begin by weighing out all your ingredients
3. Mix your dry ingredients together in the mixing bowl using the fork
4. Make a well in the middle of your flour and pour the water and oil into the middle
5. Use the fork to slowly bring together the dough by mixing the liquid against the flour until it forms a dough.
6. Knead for 4-5 minutes until the dough is stretchy and has built up gluten
7. Divide your dough into six equal pieces using your scales
8. Sprinkle the worktop with a little flour and then use the rolling pin to make the dough flat and round placing each one onto your baking sheet

Baking

Bake in the preheated oven for 15-20 minutes before removing from the oven, while using oven gloves, and allowing to cool on a wire rack.

Tip

When in the oven the Piadina may puff up or inflate but will flatten as it cools.