

Nonna's NUTELLA® Piadina



INGREDIENTS



DIFF

6
PORT7
INGR30
MIN

- ✔ 3 cups plain flour
- ✔ ½ teaspoon salt
- ✔ 2 teaspoons baking powder
- ✔ 50g butter
- ✔ ¼ cup milk
- ✔ ¾ cup water
- ✔ 90g (6 Tbsp) Nutella®

STEP 1

Sift flour, salt and baking powder onto a board or into a bowl. Rub in butter. Combine milk and water; warm gently. Add just enough milk and water mixture to make a soft dough.

STEP 2

Knead for 5 minutes or until smooth. Divide dough into 6, cover with a clean cloth. Roll each ball of dough into a 20cm circle.

STEP 3

Preheat a heavy-based frying pan or griddle over a high heat. Cook piadine one at a time in dry pan until brown spots appear on each side. Push down any bubbles which appear. Stack cooked piadine on a clean dry cloth as they are made.

Serve warm, cut into wedges and spread with Nutella®.