Piadina Romagnola with ORO di Parma Vegetable Sauce

Italian Flatbread with Provolone, Parma Ham, and Aromatic Vegetable Sauce

Easy | 4 Servings | 35 min.



The Piadina Romagnola is one of Italy's most popular street food classics.

This family-friendly recipe combines homemade, golden-brown flatbreads with ORO di Parma vegetable sugo, tangy Provolone, Parma ham, and fresh basil and arugula.

The result is a simple meal with authentic Italian flavor.

Ingredients

For the dough:

200 g flour

½ tsp baking powder

¼ tsp salt

3 tbsp olive oil

80 ml warm water

For the filling:

1 tbsp olive oil

1 clove of garlic

200 g ORO di Parma Vegetable Sugo

Salt

Pepper

4 sprigs of basil

40 g arugula

150 g Provolone cheese

100 g Parma ham

Step 1: Prepare the dough

Combine the flour, baking powder, and salt in a bowl. Add the olive oil and warm water, then knead everything into a smooth, supple dough. Cover the dough and let it rest for 10 minutes.

Step 2: Prepare the vegetable sauce

Peel and finely chop the garlic. Heat the olive oil in a sauté pan and sauté the garlic briefly. Add the ORO di Parma vegetable sauce, bring to a boil, and let it simmer for a few minutes. Season to taste with salt and pepper.

Step 3: Prepare the ingredients

Wash the basil and arugula and shake them dry. Pluck the basil leaves. Cut the provolone into thin slices.

Step 4: Baking Piadinas

Divide the dough into four equal pieces and roll each one out into a round flatbread. Heat a large nonstick skillet and cook the flatbreads one at a time, without adding any additional fat, until they are golden brown on both sides.

Step 5: Fill and serve

Spread the warm tomato sauce on each flatbread. Top with provolone, Parma ham, basil, and arugula. Then fold them in half and serve immediately.

Used products:



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