Piadina

INGREDIENTS

- 2 1/2 cups all-purpose flour, plus more for dusting
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking powder
- 3/4 cup whole milk
- 1/4 cup water
- 1/4 cup olive oil

INSTRUCTIONS

1. Place 2 1/2 cups all-purpose flour, 1 1/2 teaspoons kosher salt, and 1 teaspoon baking powder in a large bowl and whisk to combine.
2. Heat 3/4 cup whole milk and 1/4 cup water in a small pot and heat
3. Pour the milk mixture and 1/4 cup olive oil into the bowl with the flour.
4. Mix gently with dough whisk until all flour is hydrated, about 30 seconds.
5. Sprinkle a work surface with 2 tablespoons all-purpose flour.
6. Transfer the dough onto the flour and roll it around to coat in flour.
7. Knead until the dough is smooth and very supple but not sticky, about 3 1/2 minutes. (you might need more flour to prevent sticking but try not to add too much).
8. Spray a small bowl with Pam.
9. Place dough in bowl.
10. Cover with plastic wrap for 20 minutes to rest the dough allowing the gluten to relax.
11. Cut the dough into 6 pieces.
12. Make 6 dough balls and cover.
13. Lightly flour the work surface.
14. Working with one piece of dough shape into a circle about 8-10 inches. it's okay if your rounds are not perfectly round.
15. Heat a medium nonstick skillet over medium heat. Add 1 piadina and cook until some bubbles begin to form on the top, and the bottom is light golden brown, about 1 minute.
16. Flip the piadina and cook until the second side is light golden brown, 30 seconds to 1 minute more.
17. Transfer to a plate and cover with a clean kitchen towel to keep warm.