



Piadine (Italian flatbread) with Bacon, Lettuce & Tomato

A Piadine is essentially a salad in a pizza wrap. BLT filling suggestion offered here, but adapt this recipe to your favorite salad filling — a Caesar with the works, or roasted beets with walnuts and feta and a drizzle of olive oil and lemon.

Yield: four 7 to 8" crusts

Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2-1/4 tsp yeast
- 1 cup + 2 TBSP warm water (100°)
- 2 TBSP olive oil
- Toppings
- 1/3 to 1/2 lb. lean bacon, cooked to desired crispness
- 1/2 cup caramelized onions or sauce
- grape or cherry tomatoes, 15 to 20 (cut into 4 pieces)
- 2 cups baby arugula, baby spinach or greens of choice
- 5 or 6 oz. fresh or shredded Mozzarella

Directions

Follow package directions to make pizza dough. Oil pizza before letting rise in a bowl 1 to 1-1/2 hours, until double.

Pre-heat oven to 500°, with rack in the top third of the oven and a pizza stone on the rack for 60 minutes or 30 minutes if using an inverted sheet pan. After dough rises, divide it into four pieces. Cut four pieces of parchment to size (10" circle or 10 x10" square) and spray with non-stick spray.

Take one piece of dough and flatten into a disk, using either oiled or floured hands; oiled hands give you a softer, shinier crust, floured hands give you a rustic style. Once patted to a 7 or 8" circle, let rest in a warm, draft-free place. Do this with all four pieces of dough. Once finished, you will be ready to start cooking; have toppings organized and ready.

Starting with the first dough that you formed, cook on stone with parchment for 4 to 5 minutes, remove crust and parchment. Quickly put a few toppings on crust: a thin layer of caramelized onions or a little sauce, a light sprinkling of Mozzarella cheese, and then bacon. Quickly put back on stone for three to four minutes. Remove from oven, place on a plate and top with some fresh tomatoes and greens. Then roll up or fold in half.

Repeat with next three crusts, using the second dough prepped, and so on.

Chef's Note: Timing is very critical once you start cooking. If you cook them too long, they will get crisp and not roll. Best eaten fresh out of the oven.

