

Aioli Flatbread

With mushrooms & herbs

This is pretty much a grilled piadine, an Italian style flatbread. The earliest record of a Piadina is in 1371 by a Cardinal in the Emilia Romagna region of Italy. Present day it is ubiquitous with this region in particular but also across the cities and fast paced communities. The dogs is quickly made and the sandwich takes minutes to complete.

"Delicious with every filling, delicious even served plain: if you haven't already understood, I'm talking about piadina." -Old Italian Poem

½ cup	water	1 cup	aioli sauce
¼ cup	plain whole-milk yogurt	4 cups	sautéed mushrooms
2 cups	all purpose flour	1/4 cup	fresh oregano leaves
2 teaspoons	kosher salt	8 slices	fresh mozzarella
1½ teaspoons	baking powder		
⅓ cup	lard, room temperature (or butter)	2 cups	arugula

1. In a small bowl, whisk together ¼ cup of the water and the yogurt. In a food processor, combine the flour, salt and baking powder. Process 5 seconds.
2. Add the lard and process until combined, about 10 seconds. With the processor running, add the yogurt mixture.
3. With the processor still running, add the remaining water 1 tablespoon at a time until the dough forms a smooth ball, about 1 minute.
4. Preheat the broiler in your oven.
5. Divide the dough into 4 pieces. Roll each into a ball, then cover with plastic wrap. Let rest for 15 minutes. Meanwhile, prepare toppings.
6. Roll each dough ball into a 10-inch round. Poke the surfaces all over with a fork.
7. Heat a 12-inch cast-iron skillet over medium heat until a drop of water sizzles immediately, 4 to 6 minutes. One at a time, place a dough round in the skillet (or grill pan) and cook until the bottom is charred in spots, 1 to 2 minutes.
8. Using tongs, flip and cook for 30 seconds. Transfer to a plate and cover loosely with foil.
9. When ready to assemble take a piadine and spread it with a 1/4 cup of aioli then top with the sautéed mushrooms, oregano leaves and mozzarella.
10. When assembled place the piadine under the broiler until the cheese melts and the mushrooms are slightly crisp. Remove from the oven and top with the fresh arugula and serve.