



LORIANA

ITALIAN BAKERY

LORIANA RECIPES

ITALIAN CLASSICS FOR GOURMANT PIADINA



RIMINI SPECIAL

TRADITIONAL PIADINA

INGREDIENTS

- 1 Loriani Piadina Original
- 4 slices of prosciutto
- 4 cherry tomatoes
- Arugola
- Buffalo mozzarella cheese
- A drizzle of oil and salt

METHOD

Wash and dry the veggies. Cut each tomato into four wedges. Break up the mozzarella.

After heating the piadina, place the arugula in the center with the tomato pieces and the mozzarella, dress with oil and salt, and cover with the prosciutto slices.

Fold the piadina in half and enjoy!



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SUMMER DELIGHT

VEGGIES DELICIOUSNESS

INGREDIENTS

- 1 Loriani Piadina Whole Wheat
- 1 zucchini, 1 bell pepper, 1 eggplant
- 1 mozzarella
- 1 tomato
- Basil
- A drizzle of oil and salt

METHOD

Wash and dry the veggies. Cut the zucchini, the bell pepper and the eggplant into thin slices, grill them, and dress them with oil and salt. Thinly slice the tomato. Break up the mozzarella.

Heat the Piadina, place the tomato slices, mozzarella pieces, top with the zucchini, eggplant and bell pepper slices. Garnish with basil, oil and salt. Fold in half and enjoy!



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THE EASY CLASSIC

MATCH THE TASTE

INGREDIENTS

- 1 Loriana Piadina Olio
- 4 slice of ham
- 1 mozzarella
- A drizzle of oil and salt

METHOD

Heat the piadina, place mozzarella slices, dress with oil and salt, and cover with the ham slices.

Fold the piadina in half, and enjoy!

