

A Cacio E Uva Frittata

Serves 6

This dish has quickly become part of our standard breakfast repertoire. It embodies everything we love about a breakfast dish—quick, versatile, and delicious—just the thing for a morning meal. Think of this frittata recipe as a template; you can substitute or add cheeses, meats, and vegetables as you see fit. Nearly any combination of these ingredients produces fantastic results.

Ingredients

- 4 large eggs
- 10 basil leaves, thinly sliced
- 2 tablespoons goat cheese, crumbled
- 1/4 cup smoked Gouda cheese, grated
- 2 tablespoons extra virgin olive oil
- 1 cup sweet onion, chopped
- 1/2 zucchini, thinly sliced

Method

Oven Temperature: 500 to 600 degrees

1. Combine the eggs, basil, and cheeses. Whisk until blended.
2. Heat the oil in a medium sauté pan in front of the flame until it begins to smoke.
3. Add the onions to the oil and sauté until translucent.
4. Layer the sliced zucchini on top of the onions and pour the egg mixture over the zucchini.
5. Place the sauté pan in the raw landing zone, and cook for about 5 to 6 minutes, or until the top is slightly caramelized and the frittata is firm. Remove from oven and turn out onto a serving platter.

Garnish with a few fresh basil leaves.



www.woodstone-corp.com
Call us Toll Free at 1-800-988-8103