



spinach, potato & gruyere frittata

When it comes to breakfast and eggs, some countries like to play the heavyweights. The French with their finicky Hollandaise and fussy soufflés. The Brits with their deep-fried Scotch eggs. So, what's the Italians' secret for La Dolce Uovo? The easy-going frittata: a thick, hearty, open-faced omelet that can be served at any temperature, eaten at any meal, and, best of all, filled with whatever you like. We love this combo, but also adore peas, feta and mint... red peppers, onions and goat cheese.

SERVES: 4-6



julie albert & lisa gnat

ingredients

- 2 tbsp butter
- 10 (10oz/285g) small red potatoes, sliced 1/8-inch thick
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 4 cups fresh baby spinach, stems removed
- 8 large eggs
- 3 tbsp melted butter
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 1/2 lb (approx. 3 cups) shredded Gruyère cheese

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directions

1. Preheat oven to 350°F.
2. In a deep 10-inch ovenproof skillet, melt butter over medium-high heat. Add the potatoes, salt and pepper, sautéing until cooked through, 8-10 minutes. Remove from skillet and set aside.
3. Using the same skillet, add spinach leaves over medium heat, cooking until wilted, about 2 minutes. Remove from pan. When cool, squeeze spinach to drain excess liquid. Chop spinach and set aside.
4. In a large bowl, whisk eggs very well. Whisk in melted butter, salt and pepper. Spread cooked potatoes and spinach evenly on the bottom of your 10-inch skillet. Sprinkle Gruyère evenly over potatoes and spinach. Pour egg mixture in skillet and place in oven. Bake until golden brown around edges and just firm to the touch, 23-25 minutes. Remove from oven and let stand 5 minutes. Run a spatula around the skillet edge to loosen frittata and invert it onto a serving plate.

"It may be the cock that crows, but it is the hen that lays the eggs."

— MARGARET THATCHER

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