



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Potato Basil Frittata –

**8 tbl. unsalted butter, divided
2 cups peeled and ½-inch-diced boiling potatoes
8 extra large eggs
15 oz. ricotta cheese
¾ lb. Gruyere or Swiss cheese, grated
½ tsp. Kosher salt
½ tsp. freshly ground black pepper
¾ cup chopped fresh basil leaves
1/3 cup all-purpose flour
¾ tsp. baking powder**

- 1. Preheat the oven to 350°.**
- 2. Melt 3 tbl. of the butter in a 10-inch oven proof skillet or cast iron pan over medium-low heat. Add the potatoes and fry them until cooked through, turning often, 10 – 15 minutes. Melt the remaining 5 tbl. butter in a small dish in the microwave.**
- 3. Meanwhile, whisk the eggs in a large bowl, then stir in the ricotta, Gruyere or Swiss, melted butter, salt, pepper, and basil. Sprinkle on the flour and baking powder and stir into the egg mixture.**
- 4. Pour the egg mixture over the potatoes and place the pan in the center of the oven. Bake the frittata until it is browned and puffed, 50 minutes to an hour. It will be rounded and firm in the middle and a knife inserted in the frittata should come out clean. Serve hot.**

Credit: Ina Garten, The Barefoot Contessa