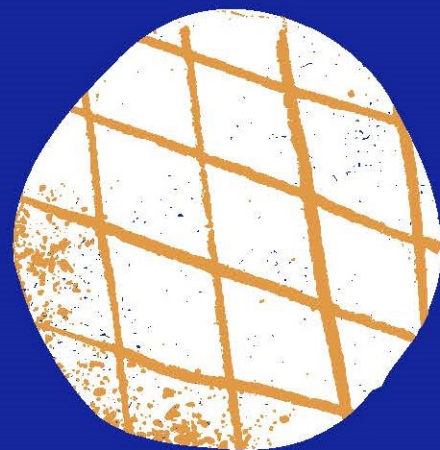
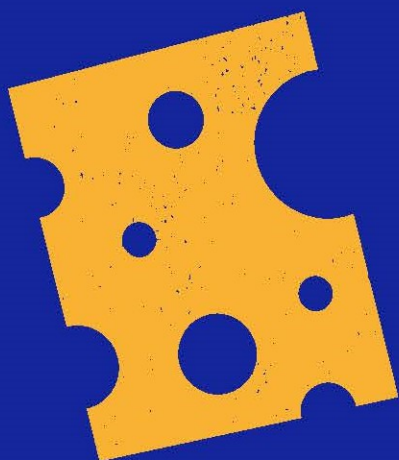
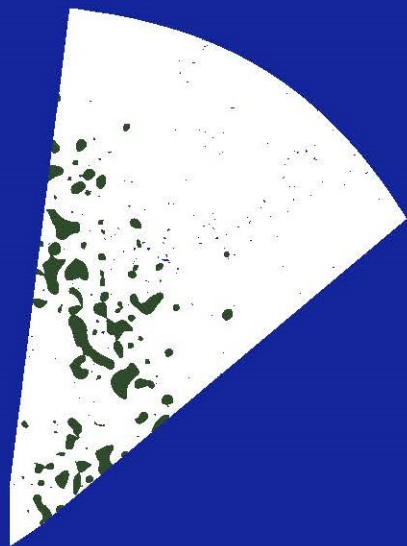
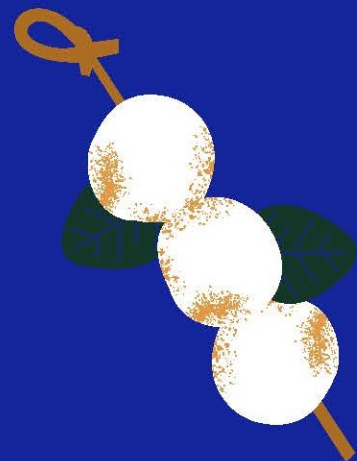
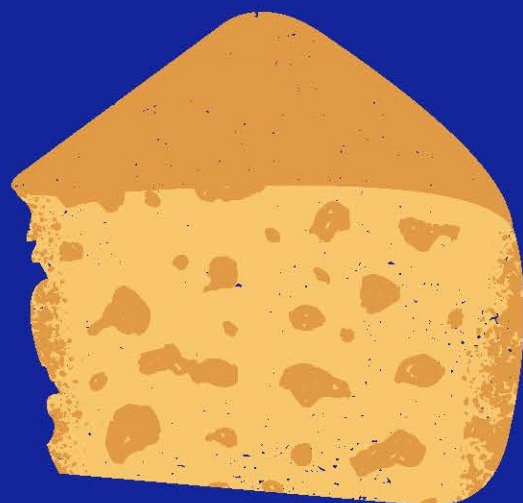
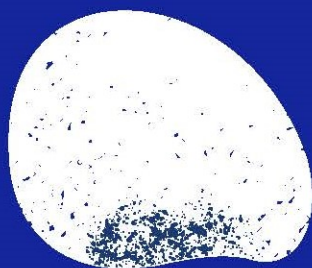
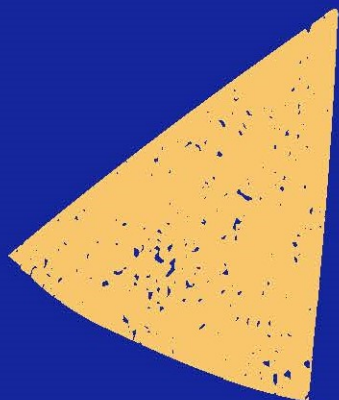
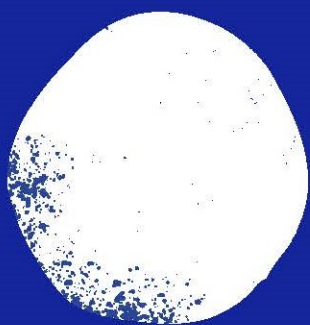
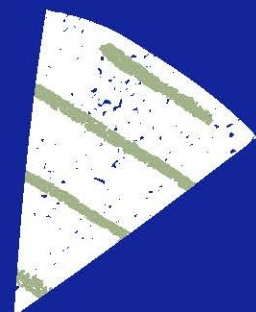


Anne-Laure Pham · Mathieu Plantive
Photography by Catherine Madani



The
COMPLETE
BOOK OF
Cheese

History, Techniques,
Recipes, Tips



Flammarion



Smoked Scamorza Frittata

Wash the unpeeled potatoes and cook them in a large saucepan of boiling salted water for about 20 minutes, or until tender.

Meanwhile, wash and deseed the bell pepper and cut it lengthwise into thin strips. Trim and thinly slice the spring onions. Sauté both in a nonstick skillet with the olive oil over medium heat until softened and browned in places.

Stir in the spinach and cook for 2 minutes, until wilted.

Drain and peel the potatoes. Cut the potatoes and the scamorza into small dice and scatter them over the vegetables in the skillet.

Whisk the eggs together and pour them into the skillet. Reduce the heat to very low, cover, and cook for 7–8 minutes.

When the frittata is almost cooked, place a large plate upside down over the skillet, upturn the skillet and plate, then slide the frittata off the plate back into the skillet to cook the other side. Continue to cook for a few minutes, until the egg is fully set.

Cut into small squares or wedges to serve at cocktail hour. Alternatively, for a light meal, serve accompanied by a salad.

SERVES 4

Active time **20 minutes**
Cooking time **About 35–40 minutes**

INGREDIENTS

- 2 medium waxy potatoes (such as Yukon gold or Charlotte)
- 1 red bell pepper
- 2 spring onions
- 3 tbsp extra-virgin olive oil
- 1 bag baby spinach (3½ oz./100 g)
- 1–2 approximately 9-oz. (250-g) balls smoked scamorza cheese
- 8 eggs

To serve (optional)

- Salad of your choice