

Asparagus and Prosciutto Frittata

This dish makes a beautiful centerpiece for a hosted brunch. This frittata has a potato crust on the bottom with a savory center.

Ingredients

12 large eggs
1 cup whole milk
½ teaspoon salt + additional
¼ teaspoon fresh ground pepper
⅛ teaspoon freshly grated nutmeg
1 cup prosciutto, diced
1 cup smoked mozzarella cheese, diced
½ cup fresh grated parmesan cheese
4 medium red potatoes, diced (about 5 cups)
1 large shallot, finely chopped
12 asparagus, tough ends trimmed (If using thinner asparagus you can use more)
4 tablespoons extra virgin olive oil

Preparation

Put oven rack in middle position and preheat oven to 375 degrees. Heat 2 tablespoons olive oil in 14- inch scan pan or oven proof non-stick skillet on medium-high heat. Place potatoes in the pan and add a pinch of salt. Sauté potatoes until nicely browned on the outside about 10-12 minutes turning often. Add shallots and reduce heat to low until potatoes are tender on the inside about 3-4 minutes. Remove from heat and keep to the side. In another small to medium sized pan heat 1 tablespoon olive oil on medium-high heat and sauté asparagus until lightly golden but still crunchy in the center about 3-4 minutes. Sprinkle with a pinch of fresh ground sea salt and pepper. Remove from heat and keep to the side.

Whisk together eggs, milk, salt, pepper, nutmeg, prosciutto and smoked mozzarella cheese in a large mixing bowl. Make sure potato mixture is spread evenly in pan. Add remaining 1 tablespoon olive oil to the pan if needed. Place asparagus all around the pan with the tips facing the center in a pie fashion. Slowly pour the egg mixture in the pan making sure the cheese and prosciutto is evenly distributed. Sprinkle the parmesan cheese on top and place pan in the oven and bake 25- 30 minutes until the middle is barely wobbly. Turn on the broiler and broil for 3 minutes until top is set, puffed and golden brown. Remove from oven and serve.

Makes 8 servings

**You can prepare the potatoes, asparagus, and egg mixture the night before in separate containers. When preparing the frittata you can heat the potato and shallot mixture in the pan before assembling. Leftovers can be re-heated and tastes great!*