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Potato And Smoked Scamorza Frittata

Ingredients

1 large potato, 250-300g
125g smoked Scamorza cheese
30g Parmesan cheese
6 or 7 large eggs
Salt and black pepper
2 tablespoons of olive oil
A handful of fresh parsley
Servings
4
Person

Preparation

1. Peel and cut the potato into large pieces then parboil in boiling lightly salted water for about 5 minutes. Allow to steam dry for a minute or two.
2. Meanwhile, chop the smoked Scamorza into small dice and then finely grate the Parmesan cheese.
3. Beat the eggs in a bowl and season with salt and black pepper.
4. Dice the potatoes and saute gently in a medium sized frying pan in a tablespoon of olive oil for about 3 minutes.
5. Meanwhile, add the Scamorza and then the Parmesan to the beaten egg and stir well together. |Finely chop and stir in the parsley too.
6. Turn up the heat under the frying pan a little, add another tablespoon of olive oil to heat and then pour the egg, cheese and parsley mixture over the potatoes. Cook for 8-10 minutes until nicely browned underneath.
7. Turn the frittata out onto a similar sized plate and then slide it back into the pan to cook the other side, adding a little more oil if necessary, and cook for a further 5 minutes to brown.

Cooks Note

Frittata is incredibly versatile; you can use any smoked cheese, or just parmesan if you prefer, if you can't get Scamorza, and replace the parsley with your choice of herbs. Try adding finely chopped onion or spring onions too.