

Frittata with potato, rocket & pancetta

Frittata con Patate, Rucola e Pancetta

Ingredients:

1 tbsp olive oil
30g butter
1 onion, chopped
100g pancetta, chopped
60g rocket
3-4 potatoes, cooked, sliced
6 eggs
40g parmesan cheese, grated
1 tbsp parsley, chopped
1 tbsp basil, chopped
salt and pepper
20cm spring cake tin
olive oil spray

Method:

1. Heat the oil and butter in a heavy based frying pan. Add the onion and pancetta, sauté, over low heat, for 8-10 minutes. Take off heat, mix through the rocket. Set aside.
2. Meanwhile, in a separate pan, cook the potatoes until just tender and when cool enough, slice.
3. In a bowl, mix the eggs, cheese, herbs and some salt and pepper, with a fork or whisk until thoroughly blended.
4. Line the sides and bottom of the cake tin with baking paper, spray with olive oil (spray).
5. Preheat the oven to 190° C.
6. Place a layer of sliced potatoes on the bottom of the lined cake tin. Spoon over half of the onion and pancetta mixture, spread out evenly.
7. Then another layer of sliced potatoes and the onion and pancetta mixture. Season with some extra salt and pepper.
8. Carefully pour over the egg mixture on top, evenly.
9. Place in the oven and cook, 30-35 minutes.
10. Remove from the oven and let cool slightly before removing from the tin.
11. Serve hot or cold and cut into wedges.