

Shiitake, Fontina Cheese and Prosciutto Frittata  
Bon Appétit Magazine  
Date Unknown  
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Servings: 8 servings

**Ingredients**

4 tablespoons (1/2 stick) butter, divided  
1 cup thinly sliced shallots (about 4 large)  
1–3-ounce package thinly sliced prosciutto, slivered (about 3/4 cup)  
8 ounces shiitake mushrooms, stemmed, caps thinly sliced  
12 large eggs  
2 cups (packed) coarsely grated Fontina cheese, divided  
1/4 cup chopped fresh Italian parsley  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper

**Preparation**

Preheat oven to 350 degrees F. Melt 3 tablespoons butter in 12-inch nonstick ovenproof skillet over medium heat. Add shallots, sauté 2 minutes. Add prosciutto, sauté until almost crisps, about 3 minutes. Add mushrooms; sauté until brown and tender, about 6 minutes. Cool mushroom mixture in skillet 10 minutes.

Whisk eggs, 1 cup grated Fontina cheese, parsley, salt and pepper in large bowl. Stir in mushroom mixture. Melt 1 tablespoon butter in same skillet over medium heat. Pour egg mixture into skillet. Cook without stirring until bottom and sides are set (top will be undercooked), about 10 minutes.

Bake frittata in skillet until top is set, about 20 minutes.

Preheat broiler. Sprinkle frittata with remaining 1 cup cheese. Broil until cheese melts, about 2 minutes. Using heatproof spatula, loosen frittata on all sides. Slide onto platter.

**DO AHEAD**

Can be made 2 hours ahead. Let stand at room temperature