

Shiitake, Fontina and Prosciutto Frittata
From Buon Appétit Magazine
(Recipe not available online)

8 Servings

4 tablespoons (1/2 stick) butter, divided
1 cup thinly sliced shallots (about 4 large)
1-3 ounce package thinly sliced prosciutto, silvered (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 of salt
1/4 teaspoons freshly ground black pepper

Preheat oven to 350°. Melt 3 tablespoons butter in 12-inch nonstick, ovenproof skillet over medium heat. Add shallots; sauté 2 minutes. Add prosciutto, sauté until almost crisp, 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 until just set, 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.

*As this recipe is rather old, you can now purchase prosciutto in the deli department of any store freshly sliced.

Once the frittata is just about on the stove top, I recommend placing the frittata under the broiler just until set. Remove, sprinkle the remaining Fontina on the frittata and place back under the broiler just until the cheese is melted.