

Three-Cheese Baked Eggs with Roasted Peppers
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Recipe by Amy Mastrangelo

Serves: 6

Active Time: 45 minutes

Start to Finish: 1-1/2 hours

If you are making this along with the Sweet and Spicy Bacon and only have one oven, you can bake the eggs and bacon together. The eggs go on the lower third of the oven and the bacon on the upper third of the oven; switch positions half way through baking.

Ingredients

3 medium red bell peppers

1/4 cup plus 2 tablespoons all-purpose flour

1 teaspoon kosher salt (Diamond Crystal)

3/4 teaspoon baking powder

9 large eggs

3 tablespoons unsalted butter, melted

1-1/2 cups coarsely grated extra-sharp Cheddar cheese (6 ounces)

1 cup whole-milk ricotta (8 ounces)

1 cup grated Parmigiano-Reggiano (2 ounces)

3 scallions, finely chopped (1/2 cup)

Garnish: thin slivers of scallion greens

Preparation

- Roast peppers on racks of gas burners over high heat, turning with tongs, until skins are blackened, 10 to 12 minutes. (Or broil peppers on a broiler pan about 5 inches from heat, turning occasionally, about 15 minutes.) Transfer to a bowl and cover tightly with plastic wrap, then let stand 20 minutes.
- When cool enough to handle, peel peppers, discarding stems and seeds, and cut into 1/3-inch dice.
- Preheat oven to 350°F.
- Sift together flour, salt, and baking powder into a small bowl.
- Beat eggs in a large bowl with an electric mixer at medium-high speed until doubled in volume, about 3 minutes. Add butter, flour mixture, and cheeses and mix well at low speed, then stir in peppers and scallions.
- Pour into a buttered 10-inch (6 cup) glass pie plate and bake in middle of oven (or lower third of oven if baking with bacon) until top is golden brown and tester comes out clean, 30 to 35 minutes. Let stand 5 minutes before serving.