



Frittata with Potato and Sorrel

Serve with

Joseph Phelps Vineyards Cabernet Sauvignon

Joseph Phelps Vineyards Syrah

Serves 8

- 4 Medium Yukon gold or red “boiling” potatoes, unpeeled and cut into bite-sized pieces
- 3 Tbsp. Extra virgin olive oil
- Salt and fresh ground black pepper for potatoes
- 20 Large sorrel leaves, stems and coarse ribs removed, leaves coarsely chopped
- 5 Tbsp. Unsalted butter, melted
- 8 Extra large eggs
- 15 oz. Ricotta cheese
- ¼ lb. Gruyère cheese, grated
- ½ tsp. Kosher salt
- ½ tsp. Freshly ground black pepper
- 1/3 cup All-purpose flour
- ¾ tsp. Baking powder

1. Preheat oven to 425°F.
2. Toss potatoes with 3 Tbsp. olive oil, salt and pepper. Spread potatoes on baking sheet in single layer and roast for 20 minutes. Remove and transfer to 10” heavy oven-proof skillet (cast iron is ideal). Reduce oven heat to 350°F.
3. Heat butter in non-reactive skillet over medium low heat until melted. Add chopped sorrel and sauté, stirring until all of the sorrel has turned dark green and is softened.
4. Whisk eggs in a large bowl, then stir in the ricotta, Gruyère, salt, pepper and sorrel. Sprinkle on flour and baking powder and stir into egg mixture. Pour the egg mixture over the potatoes and place the pan in the center of the oven. Bake frittata until it is browned and puffed (50-60 minutes). It will be rounded and firm in the middle; a knife inserted in the center should come out clean.
5. Serve either from the pan or remove and put on serving platter. Serve with a fresh red or green salsa if you want.