

early summer

Frittata



①

6 big potatoes



Wash, scrub and cut in half (lengthwise)



a pinch of salt



2 teaspoons fresh rosemary, cut finely



2 tablespoons olive oil



put on baking sheet and in the oven for 20 min



220°C (430°F)

②

bunch of green asparagus



Wash, cut in 4cm pieces



1 tablespoon olive oil

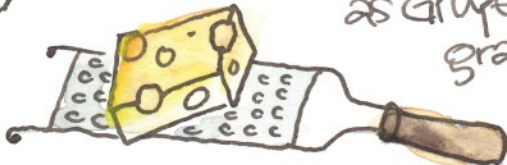


salt 'n' pepper

after 10 min potato-roasting, put the asparagus on the baking sheet as well (10 min roasting)

③

120g full flavored cheese, such as Gruyere, grated



1 clove of garlic, finely cut



pinch of nutmeg



x 2 eggs



400 ml heavy cream

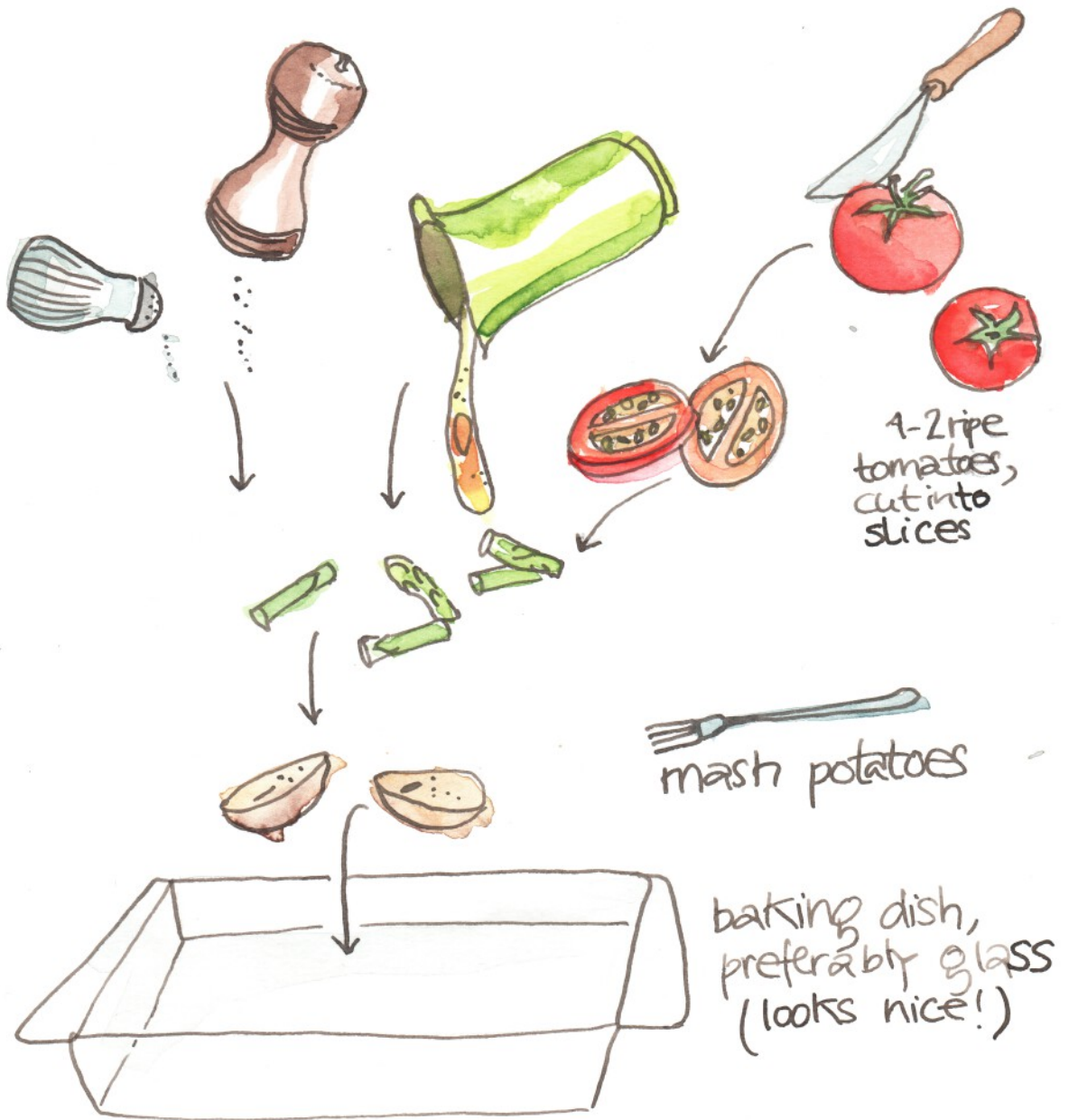


thyme, basil, finely cut

and mix well



4.



5.



180°C (350°F) for 40-45 min, until center of frittata is set.

6.

Enjoy! with some spicy herb salsa, sweet sour plums or tabasco!