

Recipe for

YELLOW ONION AND POTATO FRITTATA

This recipe was crafted for Attimo Winery by Marc Lanteri in Piedmont, Italy. Marc is a Michelin Star Chef of Ristorante al Castello Grinzane Cavour.

SERVES

4

WINE PAIRING

ATTIMO CHARDONNAY

INGREDIENTS

2 yellow onions (baseball size)

4 organic eggs

1 large potato (russet or yukon gold)

1/2c parmesan cheese, grated

Flake salt

Kitchen herbs (Fresh thyme, rosemary, chives, etc)

Bottle of Attimo Chardonnay



DIRECTIONS

Bring several quarts of water to boil in a saucepan.

Peel the potato and cut into 1/4 inch slices and then into quarters. Blanch for 5 minutes in lightly salted boiling water. Do not over cook the potato, taste for correct doneness. Lift the potato out of the boiling water and place in cold water to stop the cooking process. Drain on a cloth tea towel or in a strainer.

Peel the onion, cut in half and slice thinly. In a non-stick saute pan sweat the onions in a spoon of butter or a drizzle of extra virgin olive oil. You may aromatize the onions with a sprig of fresh thyme or rosemary as they cook. Saute over low heat for 5-10 minutes until onions are translucent.

Break eggs into a bowl, season with flake salt and stir in parmesan cheese. Add cooked onion and potato.

Over medium low flame, heat a non-stick saute pan and add a piece of butter or a glug of olive oil and using a small ladle set the frittata mixture into the saute pan. With a rubber spatula gather the frittata into the center of the pan in a 3-4 inch circle. Sprinkle the frittata with fine chopped chives, thyme or rosemary. Cook evenly on both sides. Remove from the pan, hold on absorbent paper in a warm oven as the remaining frittata are cooked. Serve warm or at room temperature paired with Attimo Chardonnay.

**Lovely winter finger food for an aperitivo*

**Served with salad or soup as a meal*

**Make into a sandwich to be enjoyed "on the go"*

