



Herb and Potato Frittata

For the frittata:

- 4 tbsp (60 ml) unsalted butter
- 2 tbsp (30 ml) olive oil
- 2 cups (500 ml) small yellow potatoes, scrubbed and cut into ½ -inch (12mm) dice
- ½ tsp (2 ml) kosher salt
- ¼ tsp (1 ml) freshly ground black pepper
- 12 large eggs
- 1 cup (240 ml) soft goat cheese
- 1 cup (240 ml) shredded Gruyere cheese
- ½ cup (120 ml) chopped fresh basil leaves
- ¼ cup (60 ml) chopped fresh chives

Gaggenau Appliances: Combi-steam oven

Heating Mode(s): Convection + 30% Humidity

Temperature(s): 340°F

Required Accessories: Wire Rack + 10-inch (25 cm) ovenproof nonstick skillet + medium bowl

Preparation Time: 20 minutes

Cooking Time: 25 minutes

Makes: 8 servings

Using the left control knob, set the oven to the **Convection + 30% Humidity** mode and use the default temperature setting of 340°F. Slide the Wire Rack onto the bottom rails.

Heat the nonstick skillet over moderate heat for a few minutes, increase the temperature to medium high and add the butter and oil to the pan. When the butter is sizzling add the potatoes; stir to coat in the butter and oil and season with the salt and pepper. Cover and cook for 10 - 12 minutes until the potatoes are just browning on the edges and are easily pierced with the point of a knife.

Meanwhile in a medium bowl whisk the eggs and stir in the goat cheese, Gruyere, basil and chives.

Remove the skillet from the heat and pour the eggs over the potatoes. Gently stir the ingredients so they are evenly distributed. Open the oven door and wearing oven mitts lift the skillet and place it on the Wire Rack. Set the cooking timer for 25 minutes. When done, the frittata should be slightly puffed and firm to the touch.

Carefully remove the hot skillet and place it on a trivet leaving an oven mitt draped over the handle to remind yourself the skillet is hot. Allow to cool for 10 minutes before serving.

Tip: For a frittata packed with greens, toss a few handfuls of baby kale and baby spinach, roughly chopped, into the egg mixture before baking.