

MACRINA

• BAKERY •

BREAKFAST FRITTATA WITH COUNTRY BISCUITS & CONSERVE



INGREDIENTS:

Serves 4

3 medium pink potatoes

2 Tbsp olive oil

2 tsp fresh rosemary, coarsely chopped

1 tsp kosher salt, divided

½ tsp black pepper, divided

3 oz prosciutto, thinly sliced

6 eggs

¼ cup half and half

¼ cup water

2 tsp chives, finely chopped

⅓ cup grated Parmesan, divided

2 Tbsp unsalted butter

4 Macrina Country Biscuits

1 jar Project Barnstorm conserve

May is the month of Mother's Day—Sunday, May 9th, this year. If you're searching for brunch ideas, try my favorite Mother's Day meal: a potato, prosciutto and rosemary frittata served with country biscuits and fruit conserve. You bake it in a Dutch oven, which presents beautifully at the table. The creamy country biscuits paired with Project Barnstorm conserve (my handmade fruit conserve made on Vashon Island with local fruit) provides a sweet treat to complement the savory frittata.

- Leslie Mackie

DIRECTIONS:

Preheat oven to 375°F and line a rimmed baking sheet with parchment.

Thinly slice the potatoes and place in a medium bowl with the olive oil and rosemary. Toss to evenly coat the potatoes in the oil. Spread in a single-layer on the prepared baking sheet. Season with ¼ tsp salt and ¼ tsp pepper. Roast in the oven for 18-20 minutes or until the potatoes are tender. Let cool.

Cut the prosciutto crosswise into ½-inch strips.

In a medium bowl, crack the eggs and add the half and half, water, chives, ¼ cup Parmesan and remaining salt and pepper. Mix well and set aside.

Reduce oven to 350°F.

Place a Dutch oven or cast-iron pan over

medium heat. Melt the butter in the pan, coating the bottom to prevent the frittata from sticking. Add the cooked potatoes, sliced prosciutto and use a wooden spoon to spread them evenly. When the prosciutto starts to sizzle around the edges, add the egg mixture. Cook until the eggs begin to form a golden-brown edge, 5-7 minutes. Top with the remaining Parmesan and bake in the oven for 12-15 minutes or until the eggs are set in the middle of pan. Let cool for 5 minutes.

While the oven is still on, heat up the biscuits for 5-8 minutes.

Cut the frittata into four portions. Serve from the pan at the table. Present the warm biscuits on a tray with the conserve.

Any leftovers can be refrigerated for up to 1 day. Enjoy!