

PALMINA



Herb Frittata **paired with Traminer** from a recipe by Mario Batali

2 tablespoons unsalted butter
2 tablespoons minced chives or onions
1 1/2 cups fresh herbs and greens, all carefully cleaned and dried, then torn into small pieces
(traditionally at least five different types - try silene, hops, melissa, mint, verbena, basil, marjoram, sage, parsley, spinach (just a little), fennel leaves, Swiss chard, zucchini flowers, wild fennel, beet greens, chervil, sorrel, and celery leaves)
12 large eggs
6 tablespoons whole or low-fat milk
1 tablespoon unbleached all-purpose flour
2 tablespoons grated aged or semi-aged montasio cheese
Freshly ground black pepper

1. Thoroughly butter the bottom and sides of an 8-inch nonstick skillet. Place the pan over low heat; when the butter becomes warm, add chives or onions. Heat gently, just until they give off a little fragrance.
2. Add the herbs and greens and, if necessary, a little more butter. Stir so that all the flavors mingle.
3. While the greens are heating, beat the eggs, milk, flour, cheese and a little pepper into a large bowl. Add the egg mixture to the greens and stir with a fork, taking care to avoid scraping the fork along the bottom of the pan. While working with the fork in one hand, shake the pan continuously to prevent the frittata from sticking.
4. Once the frittata has a rather firm skin on the bottom, slide it out of the pan and onto a plate. Invert the frittata back into the pan so that the less-cooked side of the frittata is now face-down in the pan. Return to the heat and cook for 2 to 3 minutes, shaking the pan continuously to prevent sticking. The frittata is done when the bottom is firm and light chestnut-brown.