

Zucchini and Basil Frittata

in a Wood Stone Oven



Ingredients

Serves 6

- 4 ea. eggs
- 10 ea. basil leaves, thinly sliced
- 1 oz. goat cheese, crumbled
- 2 oz. smoked Gouda cheese, grated
- 2 Tbsp. extra virgin olive oil
- 1 cup sweet onion, diced
- 1/2 zucchini, thinly sliced into rounds

Method

1. Oven Temperature: 500-600 degrees
2. Combine the eggs, basil, and cheeses. Whisk until blended.
3. Heat the oil in a medium sauté pan in front of the flame until it begins to smoke.
4. Add the onions to the oil and sauté until translucent.
5. Layer the sliced zucchini on top of the onions and pour the egg mixture over the zucchini.
6. Place the sauté pan in the raw landing zone, and cook for about 5-6 minutes, or until the top is slightly caramelized and the frittata is firm. Remove from oven and turn out onto a serving platter.
8. Garnish with a few fresh basil leaves.