

Potato-Onion Frittata with Radicchio and Pancetta

Serves 4

1 pound (500 grams) waxy or new potatoes (about 3)
4 eggs
1/2 onion, chopped small
2 tablespoons chopped sage
2 tablespoons unsalted butter
2 tablespoons olive oil + more as needed
1/2 teaspoon sea salt
1/4 teaspoon freshly cracked black pepper + more to taste

1/4 pound (125 grams) thinly sliced pancetta, cut into small pieces
1 head radicchio, sliced thinly
Parmigiano cheese, as much as you like
squeeze of lemon

Peel the potatoes - leave some skin on if you like the flavor - and cut into 2" pieces. Add them, with water and salt, to a pot and boil until tender when pierced with a fork (15-20 minutes).

While the potatoes are cooking sauté onions in a bit of olive oil. Remove onions and sauté the pancetta in the same pan. Remove the pancetta when slightly crisp leaving the fat behind in the pan. Set aside. This will be the base for the dressing.

Beat the eggs in a bowl. Drain the potatoes well and then mash them in the pot in which they cooked. Add the eggs, sage, onions, salt and pepper and mix (it will be similar to the consistency of cake batter).

Heat a large sauté pan over medium then add 2 tablespoons unsalted butter + 2 tablespoons olive oil and the egg-potato mixture. Smooth with a fork or spoon. Cook until set then flip by sliding the frittata out onto a plate or cutting board and placing the pan over the frittata, then turning the plate or cutting board over. Cook the other side briefly. The pan will be very hot so be careful. (*see note below)

Briefly heat the oil you reserved earlier from the pancetta. Squeeze in a bit of lemon to deglaze. Remove from the heat and whisk in olive oil as needed. You should have a total of about 4 tablespoons or 1/4 cup of dressing. Add salt and pepper to taste. Toss radicchio, dressing and pancetta together.

Slide the frittata out onto a large plate and top with dressed radicchio and cheese.

* If your frittata breaks while you are flipping it don't worry - just piece it together in the pan. You won't be able to tell it's broken when you top it with the radicchio. A sauté pan with sloped sides is easiest to work with to prevent this from happening.