

Mellow Confit Garlic Frittata with Gremolata Recipe

Information

- Prep: 20 minutes
- Cook Time: 60 Minutes
- Serves: 4 People

Ingredients

- 2 Garlic Cloves
- 50ml Chilli Infused Oil
- 2 Shallots
- 350g New Potatoes (Halved)
- 150g Flat Mushrooms
- 200g Spinach
- 6 Eggs, lightly beaten
- Salt & Pepper to Taste
- 1 Large Bunch of Parsley
- 1 Red Chilli (Deseeded)
- 1 Lemon (Zest)

Equipment

- 26cm Round Skillet
- Measuring Utensils
- Kitchen Knife

Method

1. Pre-Heat the oven to 200°C / 180°F / Gas Mark 6, add 2 tablespoons of chilli oil to the pan. Next, add the halved potatoes and fry until glistening. Next, take the skillet and place it in the oven to roast for around 30 - 40 minutes and turn it over occasionally until golden brown.
2. Peel and mince 2 cloves of garlic, take the skillet from the oven (hold with an oven glove as the handle will be very hot). Give the pan a shake to ensure no potatoes are stuck to the bottom of the pan. Place the pan back onto a medium heat on the hob, sprinkle on the minced garlic, diced shallots and add some more oil if needed.
3. Add the washed spinach and mushrooms and toss until soft. Whilst that is cooking, beat 6 eggs into a jug, add salt and pepper to taste, pour this into the skillet whilst ensuring the potatoes and other ingredients are covered by egg.
4. Cook for a further 2-3 minutes and place back in the oven on 200°C / 180°F / Gas Mark 6. This will be cooked once the top of the frittata has a little wobble but firm.
5. To Serve, finely chop the Parsley, red chilli and the zest of 1 lemon and mix thoroughly in a ramekin. Add generous amounts of salt and serve with a slice of the Frittata.