

A Recipe from KNOPF

OLIVE AND FETA FRITTATA with fresh basil

credit: Nicolas Beckman



My favorite feta is a French brand, Valbreso. It has an intense flavor without being too salty, and it's creamy, not dry or chalky. I like to use basil whole or, if I really want smaller pieces as in this recipe, I use scissors to cut it. Chopped, it tends to bruise and look black on the edges. Besides, I just don't like it when my basil looks like lawn clippings.

INGREDIENTS

1 tablespoon plus 1 teaspoon ghee
or unsalted butter
12 large eggs
2 teaspoons kosher salt
30 small pitted black olives

2 ounces feta, crumbled (about 1/4 cup)
High-quality extra-virgin olive oil, for
or unsalted butter
Freshly ground black pepper
4 large fresh basil leaves

Preheat the oven to 450°F and adjust the oven rack to the middle position.

Heat the ghee in a large ovenproof nonstick skillet over high heat for about 2 minutes. Lightly beat the eggs with the kosher salt and pour them into the pan. Reduce the heat to medium-high. As the eggs cook, use a heatproof rubber spatula to draw the edges inward, away from the sides of the pan, tilting the pan so the raw egg runs into the space created. Continue cooking in this way for 4 to 5 minutes, until no egg runs off when you tilt the pan but the top layer of the frittata is still runny and wet looking.

Spoon the olives and feta over the eggs in clumps, leaving room to see the egg poking through in spots and a rim of egg around the edge. Bake the frittata until it's just set but not browned, 3 to 4 minutes, depending on how well done you like your eggs.

Run a spatula under the frittata to make sure it's not sticking. Shake the pan slightly to further loosen it and slide it onto a large plate. Drizzle the frittata with the high-quality olive oil, season it with freshly ground black pepper, and, using scissors, snip the basil into small pieces directly over the top.

Cooking time: 25 minutes
Serves 4

