

Golden Frittata with potatoes, peas, and parmesan

I had in my head a frittata-vision, eggs sun-golden, peas emerald, potatoes ruby-red. So I made it, for you. This is perfectly lovely hot or warm, but it's especially outstanding at room temperature. This means you can make it ahead, and then go outside and forget about it, and everything else, for a good long while.

Serves 4

4 medium new potatoes, unpeeled, scrubbed
4 eggs
1 egg yolk
1 tablespoon heavy cream
1/8 teaspoon dry mustard
1/8 teaspoon turmeric
2 tablespoons extra-virgin olive oil
1/3 cup fresh English peas
3 tablespoons freshly grated Parmesan cheese
Handful pea shoots or tender spring herbs, for scattering

Set the potatoes in a small pot of cool water. Bring up to a boil. Simmer until tender, about 10 minutes, give or take. Cool completely. Slice thickly.

Meanwhile, in a large bowl, whisk the eggs, yolk, cream, dry mustard, and turmeric. Season generously with salt and pepper. Flip on the broiler with a rack about 5 inches from the heat source.

Heat the olive oil in a 9-1/2 inch cast-iron skillet over medium-high heat. Add the potato slices, and crisp on both sides until nicely browned. Add the egg mixture, the peas, and the Parmesan. Cook, lifting up portions of the frittata as it sets, swirling a silicone spatula around the edges to keep everything nice and loose. You want the liquid eggs to flow towards the edges and then slip underneath so it begins to set first in portions, and then all around. After about 3 minutes on the stove, transfer the skillet to the broiler. Broil, watching carefully, until puffed, golden brown, and set, 1-1/2 to 2 minutes only.

Remove from the oven. Cool to room temperature, if desired. Add the pea shoots or herbs just before serving. (If they sit on a hot or even warm frittata, they'll wilt.) Cut into wedges.