

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

¾ pound
cremini mushrooms,
coarsely chopped

2 tablespoons olive oil

Kosher salt and
freshly ground pepper

16 large eggs

½ cup unbleached
white flour

1 ½ teaspoons
baking powder

½ pound (2 sticks)
unsalted butter, melted

1 ¼ cups
Gruyère cheese, grated

1 cup crumbled
fresh goat cheese (*Chèvre*)

2 cups cottage cheese

½ cup finely
chopped scallions

½ cup freshly grated
Parmesan cheese

MUSHROOM AND FOUR CHEESE FRITTATA

SERVES ABOUT 12 - 15 PEOPLE

Wine Pairing Suggestions: Big Fire Pinot Gris, Bubbly or any of our Pinot noirs

This is a savory hors d'oeuvre that rounds out a buffet nicely. Plus, it can be made a day in advance and run under the broiler just before serving. Leftovers are good for breakfast the day after your party.

1. Preheat the oven to 350 degrees. Grease a 12 x 17 x 1-inch baking sheet and set aside.
2. Heat a large skillet over medium heat and add the mushrooms. Sauté until the mushrooms have released their liquid and it has evaporated. Season with a good pinch of salt and a few grinds of pepper. Set the mushrooms aside.
3. Break the eggs into a large mixing bowl and whisk until homogenous. Add the flour, baking powder, eggs and the butter and stir to combine well. Add the mushrooms, the Gruyère, goat cheese and cottage cheese and stir to thoroughly combine. Season the mixture with 1 teaspoon of Kosher salt and freshly ground pepper. Stir in the chopped scallions.
4. Carefully pour the whole mixture into the prepared pan (*it will be very full*) and put it into the oven. Bake for 25 minutes. The frittata should be set and golden brown. Remove it from the oven and if serving right away, heat the broiler. Cut the frittata into 24 pieces but leave it on the pan. Sprinkle the Parmesan over the whole frittata and pop it under the broiler until the cheese is melted and golden – watch it carefully it won't take long. Serve right away.
5. Alternatively, when you take the frittata out of the oven the first time, let it cool to room temperature, cut it into 24 pieces and transfer them to an air-tight container and refrigerate overnight. When you're ready to serve, preheat the broiler. Place the frittata pieces back on a sheet pan snugly together, sprinkle them with Parmesan cheese and broil just until the cheese melts and is golden. Serve right away or at room temperature.

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..... WINERY