



Mushroom & Ham Frittata

400g unpeeled, Desiree potatoes, cut into 2cm pieces
2 tbs olive oil
200g button mushrooms, sliced
200g Swiss brown button mushrooms, trimmed
250g ham, chopped
6 large free range eggs, at room temperature
1/4 cup flat-leaf parsley, roughly chopped
50g parmesan, finely grated
100g fresh ricotta
Lemon wedges, to serve

1. Rinse potatoes and place in a shallow microwave-safe dish no more than two layers deep. Cover and microwave on High/100% for 4 minutes or until potatoes are almost tender. Drain and set aside.
2. Heat half the oil in a heavy-based large 5cm deep x 20cm diameter, non-stick frying pan over medium heat. Add the mushrooms and cook for 5-8 minutes, stirring often until almost tender. Remove to a plate lined with a paper towel. Add remaining oil and potatoes to the hot pan, cook, shaking the pan for 8 minutes until potatoes are light golden. Return the mushrooms to the pan and spread over the base. Scatter over the ham.
3. Whisk the eggs in a bowl until well combined. Add parsley and season with pepper. Pour the egg over the mushroom mixture, gently shaking the pan to allow the egg to run between the potato and mushrooms. Sprinkle with parmesan. Cook for 10 minutes or until the base and edges are firm but the top is still a little soft. Remove from the heat. Spoon large dollops of ricotta over the frittata.
4. Preheat a grill on medium heat. Place the frittata (still in the frying pan) under the grill and cook for 5 minutes or until top is firm and light golden. Season with salt and pepper. Loosen the edges, cut into wedges and serve with a wedge of lemon.