

Tomato, Black Olive & Herb de Provence Frittata

Ingredients	Quantity
Cherry or Grape Tomatoes	20 pcs
Pitted Black Olives (Greek Kalamata)	20 pcs
Organic Whole Large Eggs	15
Fine Sea Salt	2-1/2 tsp
Black Pepper	1-1/2 tsp
Grated Parmesan Cheese	3 TBSP
Herb de Provence	2-1/2 tsp

Substitution Notes:

Substitute parmesan cheese with other type of cheese ie. Gruyere, Cheddar. Otherwise an extra pinch of salt will do if no cheese is added.



Procedure

1. Preheat oven to 400 F.
2. Spread tomatoes and olives evenly on the olive oil-brushed **Silpat® Entremet**.
3. Beat the eggs with a fork until frothy. Add salt, pepper, parmesan and the Herb de Provence.
4. Gently pour the egg mixture onto the **Silpat® Entremet**, taking care not to over fill.
5. Bake in the oven at 400 F for about 20 minutes, the surface should golden brown. Do not overcook!
6. Allow to rest for a few minutes before removing from mold. The frittata can be inverted onto a large plate or platter.
7. Cut into squares, serve with a salad or enjoy by itself.

RECIPE DIFFICULTY LEVEL



EASY



MODERATE



CHALLENGING



PROFESSIONAL

Tools & Equipment

- **Silpat® Entremet**
- Half sheet baking tray (13"x18")
- Spatula, fork
- Measuring spoons
- Chef's knife
- Cutting board
- Metal or glass bowl for mixing