



### Three Cheese Frittata

Recipe By : Joe Cerullo  
Serving Size : 4 Preparation Time : 15 Minutes  
Categories : Frittata

Amount	Measure	Ingredient --	Preparation Method
8	each	eggs	
1/2	cup	heavy cream	
1	cup	mozzarella cheese --	shredded
1/2	cup	bel paese cheese --	shredded
1/4		parmesan cheese -	grated
1 1/2	tablespoons	chives --	fresh / chopped
1/8	teaspoon	black pepper --	freshly ground
1	tablespoon	vegetable oil	

1. In a large bowl, beat eggs until frothy.
2. Stir in 1/2 of the cheeses, 1 tbs. chives, and the pepper.
3. Preheat broiler.
4. In a 10" to 12" ovenproof skillet heat oil over medium heat until a drop of egg sizzles on contact.
5. Pour egg mixture into skillet.
6. Cook covered over medium heat, without stirring until edges set, but surface is still wet, 10 to 12 min.
7. Sprinkle remaining cheese on top and place under broiler approx. 6 in. from heat, until cheese is puffed, about 2 min.
8. Remove from broiler, sprinkle with chives, serve hot.

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