

Whole Leaf “Frittata”

Rather than adding chopped greens to a batch of eggs, I dip whole leaves into beaten eggs, layering them like crepes in a skillet. The egg layers set and the leaves retain some crunch.

Like most frittatas, this is best at room temperature, even cold. You can also put a wedge in a sandwich on crusty peasant bread with spicy mustard and melt on a slice of provolone cheese.

→ FOR 8 SERVINGS

1 pound whole collard greens washed and ready (opposite)

4 large eggs

Packed 1½ cups finely grated pecorino cheese

¼ teaspoon coarse kosher salt

1 tablespoon excellent olive oil

1 tablespoon unsalted butter

½ cup crème fraîche or sour cream, for serving

Preheat the oven to 350°F. Trim the collard greens at the base of each leaf to remove the thicker part of the stem. Trim a bit more of the stem if the leaves are extra large and the stems are more than ¼ inch thick, but don't bother cutting the stem out from the center of the leaves entirely.

Beat the eggs in a large bowl. Place the cheese in a small bowl. Add the salt and toss.

Heat a heavy-bottomed 10-inch ovenproof skillet (such as cast iron) over medium-high heat. Add the oil and butter to the pan. When the butter begins to foam, begin dunking your largest collard leaves into the eggs, letting excess egg drip back into the bowl. Place a coated leaf in the pan and top with 1 tablespoon of the cheese, evenly sprinkling it over the leaf. Top with another coated leaf, pressing down firmly with a spatula all over; add another tablespoon of cheese. Continue in this

fashion, pressing down firmly on each leaf as you go either with a spatula or—even better—your egg-smearing palm, and layering each leaf with cheese, until all of the leaves are used up. Unfold the leaves if they curl into themselves. If a leaf is extra large, let the extra length run up the sides of the pan; it will find its way into the frittata by the end. If the leaves are small, use multiple leaves to make one layer, overlapping the smaller leaves as necessary to make a layer that covers the entire surface. Do not put cheese on the very top layer.

When all the leaves are in place, lay a sheet of foil on top of the pan and, with your hand or a heavy pot, press down firmly on the frittata for 1 minute.

Remove from the heat. Use a spatula to peek underneath the frittata to see that the bottom is nicely, evenly browned. When it is, invert a heatproof plate facedown directly over the pan, pressing down firmly so it doesn't slip when turned over. Quickly, carefully, and with commitment—and oven mitts—flip the pan upside down so that the frittata lands on the plate. Then slide the now-inverted frittata back into the pan, browned side up, and place in the oven for 5 minutes.

Leave the frittata to cool slightly in the skillet before unmolding. Serve with crème fraîche or sour cream. Cut with a sharp knife. Refrigerate leftovers for up to 5 days.

