

# Frittata di Zucchini e Porri

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## FRITTATA WITH ZUCCHINI AND LEEKS

- 5 eggs
- Salt and freshly ground black pepper
- 1/4 cup olive oil
- 2 leeks, cleaned, thinly sliced
- 3 zucchini, diced
- 1/4 teaspoon finely chopped lemon zest
- 8 fresh basil leaves, torn

Prep oven per *Mugnaini Bake Oven Protocol*.

Crack eggs into a bowl, add salt and pepper to taste, beat slightly, and set aside. Heat olive oil in a skillet in wood-fired oven; add leeks and cook, stirring occasionally, for about 5 minutes. Add zucchini and cook for 5 minutes more. Stir in lemon zest and basil leaves. Pull pan to foreground of oven, pour eggs into pan and cook until eggs are set (they will appear puffed on top). Take the pan by the handle and carefully flip frittata. Cook for about one minute more and remove. Loosen the frittata edges with a spatula, slide onto a serving plate, and cut into wedges.

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