

# Frittatine alla Parmigiana

## Frittatine batter

4 eggs  
4 tablespoons flour  
3/4 cup milk  
1/4 teaspoon salt  
2 tablespoons unsalted butter divided into 8 slices  
Sauce

1/4 onion, finely chopped  
2 tablespoons extra virgin olive oil  
1 can (13.5 ounces) tomato puree (no salt added)  
1/2 teaspoon salt  
1 to 1/2 cups parmigiano reggiano, finely grated  
1/2 head roasted garlic (optional), peeled and chopped

**Batter:** Place eggs, flour, milk and salt into a blender or food processor. Blend until homogenous. Let rest for 30 minutes.

**Sauce:** Meanwhile, heat olive oil in a medium saucepan over medium heat. Add onions and sauté until onions are tender, about 5 minutes. Add tomato puree. If using the roasted garlic, add salt to garlic and press against a hard surface like a cutting board to create a paste. Add the salt/garlic paste to the puree. If not using the garlic add only the salt to the puree. Bring to a low boil then turn down and simmer for 20 minutes. Set sauce aside and let cool.

**Frittatine:** Heat an 8" non-stick frying pan over medium heat. Add 1/4 teaspoon of butter to pan. When melted, tilt the pan to coat the entire bottom with butter. Add 1/4 cup of the batter to the pan, swirl the pan to spread the batter evenly. Cook until the edges become dry and the surface dries up, then flip. Repeat for each layer making sure to add a little butter in between each one.

**To assemble:** On a large plate or platter, put a little sauce on the bottom, place one layer on top, add more sauce then sprinkle with parmigiano reggiano, repeat until all layers are used. Top it off with a generous amount of parmigiano reggiano and garnish with parsley or fresh basil.