

Frittata with Turnips and Olives

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1 pound turnips peeled and grated
salt
2 Tbsp extra virgin olive oil
2 tsp fresh thyme leaves, chopped
6 eggs
1 Tbsp milk
freshly ground pepper
½ cup chopped flat-leaf parsley
1 ounce black olives, pitted and chopped, about 1/3 cup
1 or 2 garlic cloves, minced or puréed (optional)

- Salt turnips generously and leave to drain in a colander for 30 minutes. Take up handfuls and squeeze tightly to rid the turnips of excess water.
- Heat 1 Tbsp of the olive oil over medium-low heat in a wide saucepan or skillet and add the turnips and the thyme. When the turnips are sizzling, cover and cook gently, stirring often, for about 15 minutes, until they are tender. Season to taste with salt and pepper. Remove from the heat and allow to cool slightly.
- Beat the eggs and milk in a bowl and season to taste with salt and pepper. Stir in the parsley, chopped olives and garlic. Add the turnips and mix together.
- Heat the remaining olive oil over medium-high heat in a heavy 10-inch skillet. Pour in the egg mixture. Swirl the pan to distribute the eggs and filling evenly over the surface. Shake the pan gently, tilting it slightly with one hand while lifting up the edges of the frittata with a spatula in your other hand, to let the eggs run underneath during the first few minutes of cooking. Once a few layers of egg have cooked during the first couple of minutes of cooking, turn the heat down to very low, cover and cook 10 minutes, shaking the pan gently every once in a while. From time to time, remove the lid and loosen the bottom of the frittata with a spatula, tilting the pan, so that the bottom doesn't burn.
- Meanwhile, heat the broiler. Uncover the pan and place under the broiler, for 1-3 minutes, watching very carefully to make sure the top doesn't burn. Remove from the heat and allow it to cool for at least 5 minutes. Serve warm, at room temperature or cold.



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