

## Frittata with asparagus and scamorza cheese

This frittata recipe is perfect for those who have little time to cook but don't want to compromise on taste!

### Ingredients:

- \* 800 g asparagus
- \* 6 eggs
- \* 1 porro
- \* 150 g scamorza cheese
- \* 75 g extra virgin olive oil
- \* 40 g butter
- \* 100 g grated parmesan cheese
- \* Chives
- \* Black pepper
- \* Salt

### Steps:

1. Wash the asparagus, remove the tough white part of the stem, and blanch in the UNOX CHEFTOP to s
2. Once cooked, drain and cut into small slices.
3. Clean the porro, remove the tougher outer leaves, wash and slice into thin strips.
4. In a pan, heat the porro, add salt, pepper, and asparagus pieces.
5. Cook for a few minutes until the asparagus releases its water.
6. Turn off the heat and let the vegetables cool.
7. In a separate bowl, beat the eggs, add grated cheese, and combine well.
8. Divide the mixture evenly onto a greased baking tray.
9. Cook using the specified cooking program.
10. Serve and enjoy!