

# Chef Luca's Frico

## INGREDIENTS

- 2 tablespoons butter
- 2 white onions, thinly sliced
- Salt & ground black pepper
- 1 pound (455 g) russet or Yukon Gold potatoes, peeled
- 8 ounces (225 g) Montasio (or Asiago) cheese, 4/6 cut into small cubes
- 2 ounces (50 g) Grated Parmigiano Reggiano

## SERVES

6/8 people using a 10/12 inch nonstick pan but can be done in a smaller pan with less ingredients, 40% cheese, 30% onions, 30% potatoes.

## INSTRUCTIONS

Heat the butter in a large nonstick pan over medium-low heat. Add the onions, season with salt and pepper, and cook for 20 to 30 minutes, until the onions are very soft, adding a little hot water if the pan starts to get dry. Raise the heat to medium; using a box grater, grate the potatoes right into the pan with the onion (or grate them into a bowl and add them to the pan all at once). Using two wooden spoons, work the potatoes and onions together until they are fully incorporated into a very sticky and wet paste, **about 5 minutes**. Add the cheeses to the potato mixture. Using the two wooden spoons, work the mixture until all of the cheese is melted and incorporated and you have a uniform paste (about 5 minutes). Smooth into an even layer to cover the pan's bottom and cook until lightly browned on the bottom, 5 to 10 minutes. Place a large round plate upside down on top of the pan. Turn off the heat, then very rapidly invert the pan and the plate together so the frico ends up on the plate. Set the pan back on the stove, slide the frico back into the pan, and turn the heat to medium-low. Continue to cook until a light brown crust forms on the bottom, 5 to 10 minutes – serve on a large wooden tray or cutting board.

*From your friends at* **TAUCK** 