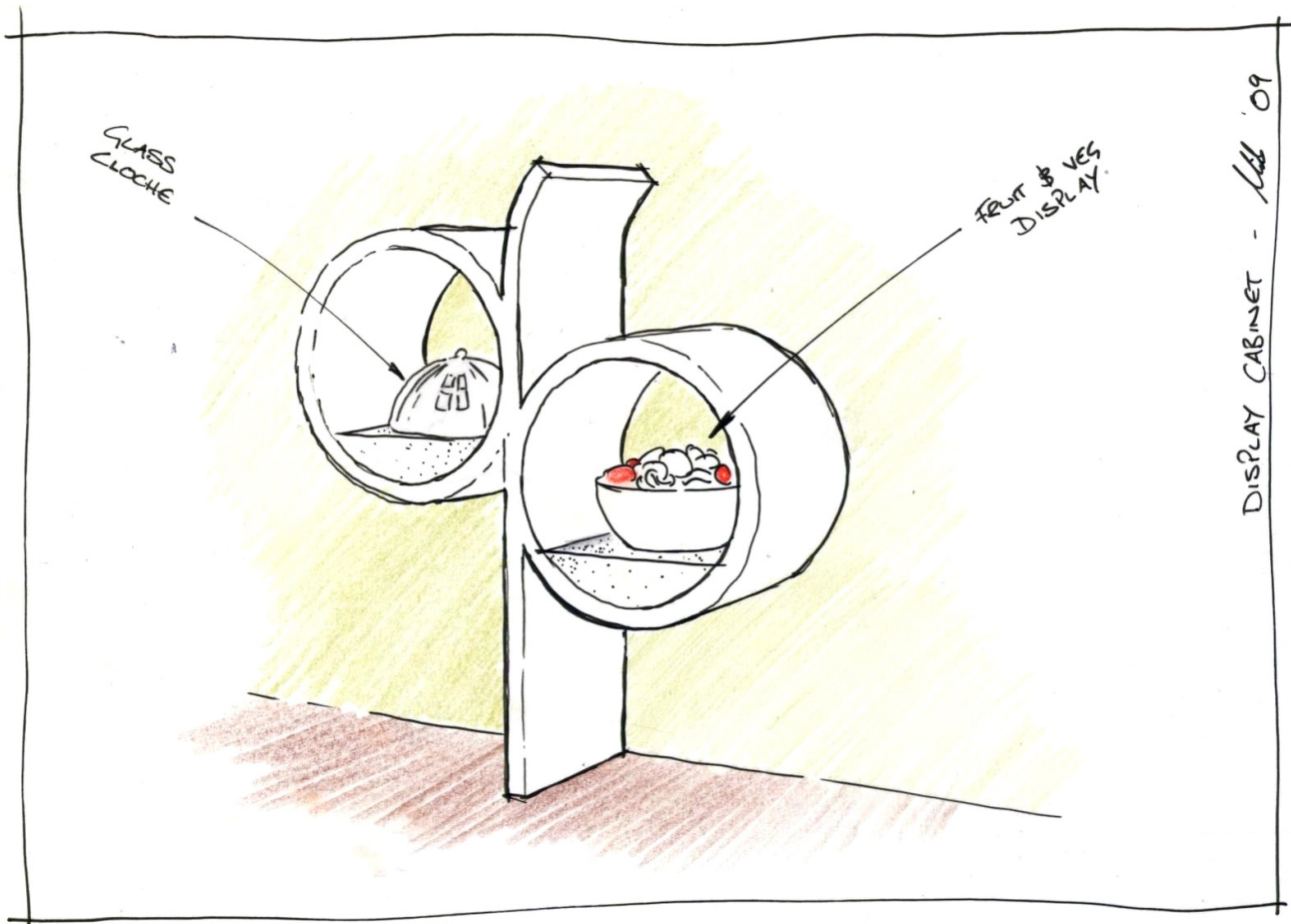


CHEESE, TOMATO AND ONION FRITTATA FOR TULIP STORAGE STEM

DESIGN DESCRIPTION

Tulip storage stem. A witty piece that can be placed in a picture gap between large items of furniture. It can be used to display a children's fruit bowl and favorite objects or home made art. Made from painted tulip wood and ash. Design led by Miles Hartwell of Johnny Grey Studios.



RECIPE INSPIRATION

This frittata is made with young cheeses, bright tomatoes and cipollini onions. C'est Si Bon pictures the beautiful, edible heirloom-variety cherry tomatoes, displayed in the White House Victory garden. Frittatas, and other egg dishes, are quick summer dishes that combine perfectly with the abundance of the garden. Think tomatoes, peppers, and delicate cheeses, and, for the adults, a light rose wine. Recipe by C'est Si Bon.

INSTRUCTIONS

Ingredients:

- 1 t. olive oil
- 8 eggs, room temperature
- sea salt and pepper to taste
- 1 t. each olive oil and unsalted butter
- 3 small cipollini onions
- one (or two, if child-size) handful of bright sweet cherry tomatoes
- 6 ounces young soft cheese, mascarpone, fontina or Italian chevre
- garnish: handful each of fresh basil, lemon balm, and parsley, hand-torn

Break the eggs in a bowl and using a whisk or a simple kitchen fork. Add the olive oil, mix well, and set aside for a few minutes prior to cooking. Slice onions thinly and halve the tomatoes. Season with salt and pepper.

Heat olive oil and butter in a large heavy skillet heat till hot. Add onions and tomatoes and caramelize. When lightly and quickly singed, add egg mixture to very hot pan.

Using a fork, stir the eggs in a circular motion towards the center. The eggs will cook very quickly. When the bottom of the frittata is well set, level the eggs, add the cheese in dollops or slices and cover with a lid to cook the top, reducing heat to medium.

When completely cooked, slide off onto a pretty plate, garnish with the herbs and serve warm!