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basil frittata hero

egg sandwich extraordinaire

"If thou dost love fair Hero, cherish it, . . .

And thou shalt have her." Don Pedro, *Much Ado About Nothing*

Y I E L D S 2 S E R V I N G S

- 5 large eggs
- 3 tablespoons milk
 - Salt and freshly ground black pepper to taste
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 teaspoon minced shallot or onion
- ¼ cup julienned fresh basil leaves
- ¼ cup freshly grated Parmesan cheese or 2 wedges Laughing Cow Swiss cheese
- 2 French bread rolls
- 2 tablespoons unsalted butter, softened
- 2 tablespoons mayonnaise, if desired
 - Handful of fresh spinach leaves

Preheat the broiler. Combine the eggs, milk, salt, and pepper in a large mixing bowl, and whisk until well combined. Set a medium-size, oven-safe sauté pan over medium heat and add the oil. Sauté the garlic and onions for 2 to 3 minutes, or until the shallot has softened. Pour in the egg mixture and sprinkle with the basil. Stir one or two times to release the cooked egg from the pan and allow the uncooked egg to flow to the bottom. When the eggs are almost cooked, but still have a thin layer of liquid on top, sprinkle with the Parmesan and place under the broiler. (If using the soft Swiss cheese wedges, reserve for the bread.) Broil for 3 to 4 minutes, or until the frittata is puffed and the cheese has browned. Remove from the oven and turn out on a plate. Cut into wedges or slices that fit the bread.

While the frittata is cooking, grill the bread. Set a large skillet over medium-high heat. Slice the rolls half lengthwise and spread with unsalted butter. Place, butter-side down, on the hot skillet and cook until warmed through and golden brown.

To assemble the sandwiches, spread with mayonnaise (or the soft Swiss cheese wedges), place the frittata on the bread, layer with a few leaves of spinach, and top with the other half of the grilled bread. Slice in half and serve immediately.