

Potatoes and Onions Soufflé



Serves 🍴 🍴 🍴 🍴

Ingredients

2-3 red Colfiorito potatoes
1 white onion
4 eggs
a drop of milk
salt and extra virgin olive oil
basil and chives (the latter optional)
a bit of butter for the pan

Method

Wash and peel potatoes and cut into thin slices, peel the onion and also cut into thin slices. In a nonstick pan brown the potatoes and onions with a little extra virgin olive oil for about ten minutes, add salt. Meanwhile, beat the eggs with a drop of milk and a little salt, butter a baking pan for about 22-24 cm in diameter. Pour the potatoes and onions in the pan cover with beaten egg and bake at 200°C, cook until the soufflé is golden. Remove from the oven, let it cool slightly, sprinkle with the basil and also with some chives if you have, cut into slices and serve.