



ALL'OPERA IN TRENTO DAL 1870

APPLE FRITTATA



INGREDIENTS

Serves 4 people (2 frittatas)

200 g organic KAMUT® khorasan wheat flour
5 eggs
125 ml milk
2 tablespoons of sugar
½ pouch of vanilla sugar
1 teaspoon of baking powder
Salt
Cinnamon
3 apples
50 g raisins soaked in lukewarm water
Cranberry jam

PREPARATION

For the batter, combine the flour, eggs, milk, sugar, vanilla sugar, baking powder, cinnamon and salt in a bowl, then mix well until you have a smooth liquid batter.

Peel and dice the apples.

Pour half of the batter into a non-stick frying pan and add half the apples and raisins, having squeezed out the excess water.

Cook the bottom until golden, then turn the frittata over to cook the other side. Repeat the whole process again with the remaining ingredients.

Once cooked, break the frittata into large pieces using a fork. Serve with a sprinkling of icing sugar and cranberry jam.