

Frico – Italian Potato and Cheese Hash brown

Ingredients	Preparation
<p>16oz or 4 Potatoes 16oz Montasio cheese or another semi-soft cheese such as Asiago Olive Oil, Salt, Pepper</p> <p>Serves: 4 portions</p> <p>Suggested Wine Pairing: Vigna Petrusa Friulano White Wine</p>	<ol style="list-style-type: none"> 1. Peel and cube the potatoes and boil them until fork tender. Drain and mash well or press through a ricer. While the potatoes cook, grate the cheese (choose Montasio for the most authentic Friulian taste) and set aside. 3. In a pot over medium heat, cook the mashed potatoes, stirring frequently. Once hot, add the grated cheese and continue cooking and stirring until the cheese is melted and it has become a smooth mixture, roughly 20 minutes. Taste and season with salt and pepper. 4. In a nonstick skillet, heat a thin layer of olive oil. Once hot, transfer the potato and cheese mixture, creating a single even layer covering the entire bottom of the skillet, pressing to compact well. Cook well, without stirring, until the bottom browns and is crispy. 5. Gently flip the Frico and let the other side brown in a similar fashion. Remove from the skillet, cut into slices and enjoy hot!

Frico is a traditional appetizer or starter from the Northeastern corner of Italy known as Friuli Venezia Giulia. Created using potatoes and cheese as a base, it is variable, customizable, and never the same twice. Part of its beauty is its versatility: some sauté onions to add with the potato and cheese mixture, others use different cheeses, some use more cheese, or more potato. So, go ahead and experiment: find your own balance to make this recipe truly your own!