



The finished frittata, inverted onto a serving plate and left to set.

The frittata, cut open like a pie.

This frittata has a mozzarella and ricotta filling; Grandma Sarchioto's original recipe called for just the mozzarella.

You can make it either way, or try other cheeses instead. I substituted Lancashire cheese when mozzarella was unavailable, and this also made for a very tasty frittata.



Directions for using leftover cooked pasta: Boil a pot of water, add the cooked spaghetti or linguini, stir until they're loosened and pliable again, then drain and return them to the pot.

An electric kettle — the *quick* way to boil water: Fill the electric kettle with water and boil the water. Pour the boiled water from the kettle into the pot on the stove [hob] — my pot holds 2 or 3 kettles-full. Heat the pot on the stove till the hot water boils again, and stir in your pasta. (This tip is more for Brits with electric kettles as electric kettles aren't that common in the US, but it was an American living here in Burton who first showed me this tip.)
