

PERSIAN GREENS FRITTATA

KUKU'YE SABZI

When you assemble all the greens and herbs called for in this recipe, it's hard to believe that the eggs will hold them. *Kuku* is best served at room temperature. It can be an appetizer, or an accompaniment to soup for a simple meal, or one of many dishes in a larger spread. It also makes excellent picnic fare.

Many of the quantities for the ingredients below are given as a range, because the format is flexible. For example, if you have plenty of beautiful fresh spinach, use the larger amount for that and less lettuce; or if you have good leeks, then use more leek and less scallion. Make sure the greens are thoroughly washed and that all tough stems are discarded. The walnuts can go into the eggs, but I prefer them scattered on top, so they toast and keep a crisp edge.

You will need a heavy ovenproof skillet that is 10 inches in diameter; I use a cast-iron skillet and then transfer the cut wedges of *kuku* to a platter to serve. **SERVES 6 AS A LIGHT MAIN COURSE, 8 TO 10 AS AN APPETIZER**

1 to 1½ cups finely chopped leeks
1 to 1½ packed cups finely chopped spinach
½ to 1 packed cup finely chopped lettuce
½ to 1 cup finely chopped scallions
½ cup chopped fresh flat-leaf parsley
½ cup chopped fresh coriander leaves and fine stems
¼ cup finely chopped fresh dill
Scant 1 tablespoon all-purpose flour or 2 tablespoons rice flour

2 tablespoons water
8 large or extra-large eggs or 10 medium eggs, preferably farm-fresh
About 2 tablespoons plain full-fat yogurt
1 teaspoon sea salt
Generous grinding of black pepper
About 1 tablespoon sunflower or extra-virgin olive oil
½ to ¾ cup coarsely chopped walnuts

Place a rack in the upper third of the oven and preheat the oven to 325°F.

Place all the chopped greens and herbs in a large bowl and mix together; set aside.

Stir together the flour and water in a small bowl to make a paste; set aside.

Break the eggs into another bowl and whisk. Add the yogurt, the flour and water paste, and the salt and pepper and stir.

Heat a 10-inch cast-iron or other heavy ovenproof skillet over medium heat. Add the oil and tilt to coat the bottom of the pan. Remove from the heat.