



Carbonara Dutch Baby

with Prosciutto, Ricotta & Tomato Jam



40-50min



2 Servings

What happens when you combine a pancake and a frittata? You create a Dutch baby—a fluffy, baked batter that's a comforting bite any time of the day (brunch or dinner, you choose!). Here we bring the luxe flavor of carbonara to the table, topping this savory Parmesan Dutch baby with fresh ricotta, thin slices of prosciutto, and sweet and tangy homemade tomato jam. (2-p plan serves 4; 4-p plan serves 8)

What we send

- garlic
- ¼ oz fresh chives
- 8 oz milk ⁷
- 5 oz all-purpose flour ¹
- 2 (¾ oz) Parmesan ⁷
- 2 plum tomatoes
- 4 oz ricotta ⁷
- 2 oz prosciutto

What you need

- 3 large eggs ³
- kosher salt & ground pepper
- sugar
- 4 Tbsp butter ⁷
- red wine vinegar

Tools

- medium (10") ovenproof skillet (preferably cast-iron)
- microplane or grater
- small saucepan

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 24g, Carbs 27g, Protein 20g



1. Preheat skillet

Preheat oven to 425°F with a rack in the center. (Keep all other racks either below or more than 6-inches above the center rack. Your Dutch baby needs room to rise!) Place a medium ovenproof skillet (preferably cast-iron) on center oven rack to preheat until step 3.



2. Make batter

Finely grate **1½ teaspoons garlic**. Thinly slice **chives**.

In a large bowl, combine **half of the chives, 3 large eggs, ¾ cup milk, ½ cup flour, 1 teaspoon of the grated garlic, 1 teaspoon salt, a pinch of sugar, and a few grinds of pepper**; whisk until batter is very smooth and a few bubbles are visible on the surface, about 1 minute.

Finely grate **all of the Parmesan**.



3. Bake Dutch baby

Carefully remove skillet from oven, then add **2 tablespoons butter**, swirling to melt and making sure butter coats the bottom and sides of skillet. Pour **batter** into skillet and top with **half of the Parmesan**. Bake on center oven rack until **Dutch baby** is puffed and browned in spots, 18-20 minutes.



4. Make tomato jam

While **Dutch baby** bakes, coarsely chop **tomatoes**. In a small saucepan, combine **tomatoes, remaining grated garlic, 3 tablespoons sugar, 2 tablespoons butter, 1 tablespoon water, and 1 teaspoon salt**. Bring to a simmer; reduce heat to medium and cook, stirring, until tomatoes are thick and jammy, about 5 minutes. Stir in **2 teaspoons vinegar** and cook, about 2 minutes more.



5. Prep ricotta

In a medium bowl, stir to combine **ricotta** and **remaining Parmesan**. Season to taste with **salt** and **pepper**.

Tear **prosciutto** into 3-inch pieces.



6. Finish & serve

Season **tomato jam** to taste with **salt** and **pepper**. Spoon **seasoned ricotta** over warm **Dutch baby**, then top with **torn prosciutto** and **some of the tomato jam**. Garnish with **remaining chives**. Serve with **remaining tomato jam** on the side for spooning over top. Enjoy!