

THE HERB KITCHEN



Baking this persian egg dish—treating it more like a cake than an omelet—let us skip the tedium of stove-top frying and flipping. Pulsing the herbs and scallions in the food processor was easier and faster than hand-chopping, and the texture was better. Dried cranberries were a good stand-in for traditional Persian barberries—lending a sweet-and-savory balance—but the recipe also works without them.

Don't use less than the 2 tablespoons of oil to grease the pan; it should pool at the bottom and generously coat the sides. It crisps the edges and boosts the omelet's flavor.

Kuku Sabzi (Baked Persian Herb Omelet)

Start to finish: 1 hour 20 minutes

Servings: 6

INGREDIENTS

- 5 tablespoons extra-virgin olive oil
- 2 cups lightly packed flat-leaf parsley leaves
- 2 cups lightly packed cilantro leaves and tender stems
- 1 cup coarsely chopped fresh dill
- 6 scallions, trimmed and coarsely chopped
- 1½ teaspoons baking powder
- 1 teaspoon kosher salt
- ¾ teaspoon ground cardamom
- ¾ teaspoon cinnamon
- ½ teaspoon ground cumin
- ¼ teaspoon ground black pepper
- 6 large eggs
- ½ cup walnuts, toasted and coarsely chopped (optional)
- ½ cup dried cranberries, coarsely chopped (optional)
- Plain whole-milk Greek-style yogurt, to serve (optional)

INSTRUCTIONS

Heat the oven to 375°F with a rack in the upper-middle position. Trace the bottom of an 8-inch-square or 9-inch-round cake pan on kitchen parchment, then cut inside the line to create a piece to fit inside the pan. Coat the bottom and sides of the pan with 2 tablespoons of the oil, turning the parchment to coat both sides.

In a food processor, combine the parsley, cilantro, dill, scallions and remaining 3 tablespoons of oil. Process until finely ground. In a large bowl, whisk together the baking powder, salt, cardamom, cinnamon, cumin and pepper. Add 2 of the eggs and whisk until blended. Add the remaining 4 eggs and whisk until just combined. Fold in the herb-scallion mixture and the walnuts and cranberries, if using. Pour into the prepared pan and smooth the top. Bake until the center is firm, 20 to 25 minutes.

Let the kuku cool in the pan on a rack for 10 minutes. Run a knife around the edges, then invert onto a plate and remove the parchment. Reinvert onto a cutting board or serving platter. Cut into wedges or squares and serve warm, cold or at room temperature with a dollop of yogurt, if desired. The kuku can be refrigerated for up to 3 days, tightly wrapped.