

*Frika (potato cheese omelette)*

*Peel the potatoes and cut them into thin slices. Season the potatoes and put them into hot lard or sliced bacon in the frying pan. Add chopped or grated Tolminc cheese and mix. When the frika is baked on one side, turn the whole omelette over and bake it on the other side. Simple seasonal salads which add the necessary freshness are the best side dishes to serve with frika.*

*4 big potatoes*

*(if you want to, you can add some panceta sliced in small cubes)*

*Cheese (in original it is Tolminc - but it is normal cheese)*

*salt*