

Crispy Italian Potato Scarpaccia

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This **Italian Potato Scarpaccia (Scarpaccia di Patate)** is one of those humble, rustic dishes that turns the simplest ingredients into something crave-worthy. Traditionally associated with thin, baked savory cakes meant to stretch what you had on hand, this version leans into **mashed potatoes**, eggs, sharp Pecorino Romano, and fresh parsley. When spread very thin and baked hot on a well-oiled pan, it transforms into something magical: crisp, golden edges with a savory, almost crackly bite, and just enough tenderness in the center to hold it all together.

It's the kind of recipe that feels equally at home as a casual weeknight side, a pre-dinner nibble cut into squares, or even set out with antipasti for guests. Best of all, it's naturally gluten-free, unfussy, and incredibly forgiving – exactly the kind of food Italian home cooks have relied on for generations.

Things to know about this Crispy Italian Potato Scarpaccia

- **Thin is everything:** The crispiness comes from spreading the mixture thinner than you think. Thick scarpaccia will stay soft.
- **Cool potatoes matter:** Fully cooled mashed potatoes prevent excess moisture and help the scarpaccia crisp

instead of steam.

- **Oil = texture:** A generously oiled pan doesn't just prevent sticking – it “fries” the bottom as it bakes.
- **Great for leftovers:** This is a perfect way to repurpose leftover mashed potatoes.
- **Even better after resting:** Letting it sit for 5–10 minutes after baking actually improves the texture before slicing.
- If you loved this **crispy potato scarpaccia**, be sure to explore more **Italian-inspired comfort food** on the blog – from simple sides to classic recipes shaped by my years in the restaurant kitchen. Start with my Italian stuffed eggplant with rice and sausage, spinach ricotta balls, or my crispy zucchini scarpaccia

If you make this recipe, I'd love to hear how it turned out – leave a comment below or share a photo and tag me on Instagram so I can see your scarpaccia come out perfectly crisp.





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Recipe Details

- **Pan Size:** 10 x 15-inch rimmed sheet pan
(You can use a standard half-sheet pan, but spread the mixture extra thin toward the center.)
- **Servings:** 6–8 (as an appetizer or side)
- **Prep Time:** 10 minutes

- **Cook Time:** 22–28 minutes

Ingredients

- **2 cups mashed potatoes** (about 1 lb / 450 g potatoes, cooked and fully cooled)
- **2 large eggs**
- **1 cup Pecorino Romano**, finely grated
- **¼ cup fresh parsley**, finely chopped
- **Salt and pepper to taste**
- **¼ cup olive oil**, divide

Instructions

1. Preheat the Oven

Preheat oven to **425°F (220°C)**.

Place a rack in the **middle-to-lower third** of the oven for best crisping.

2. Oil the Pan

Generously coat the sheet pan with **2 tablespoons olive oil**. The oil should fully cover the bottom – this helps crisp the scarpaccia like it's shallow-fried.

3. Make the Mixture

In a bowl, combine mashed potatoes, eggs, Pecorino Romano, parsley, salt, and pepper. Mix until smooth and spreadable.

4. Spread Very Thin

Transfer the mixture to the pan and spread it **very thin**,

almost edge to edge. Drizzle the remaining **2 tablespoons olive oil** evenly over the top.

5. Bake

- Bake for **22–28 minutes**, rotating the pan halfway through.
- The scarpaccia is done when:
 - The top is deeply golden
 - The edges are crisp and slightly curled
 - The center is firm, not soft or steamy

Optional: For extra crispiness, broil for **2–3 minutes** at the end. Watch closely

1. Rest & Slice

Let rest **5–10 minutes** before slicing. This allows steam to escape and keeps it crisp.

Cut into squares or wedges and serve warm or at room temperature.