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Christmas Left-Overs Frittata

The Hilton
Elina Ziukelis

Ingredients

- 8 large free-range eggs
- 4 tbsps b.-d. Farm Paris Creek guyere or other cheese
- 120ml cream
- Salt and pepper
- Butter
- Olive oil
- Christmas leftovers, especially salad vegetables and small meat pieces

Method

- Crack eggs in a bowl and mix well with cheese, cream and seasoning.
- Heat olive oil and butter in an oven proof pan.
- Fry any raw leftovers.
- Once these are cooked, add any already-cooked leftovers.
- Pour the egg mix into the pan and stir gently with a fork on low heat until the egg starts to set on the bottom.
- Place the whole pan in the oven at 180 degrees for approximately 10 minutes (until set).
- If you don't have an oven-proof pan, you could cover the pot and continue to cook on the stove top on a very low heat.
- Turn the frittata out and then flip over again and serve on salad leaves.