



BACK TO SCHOOL FRITTATA

by Tim Bone

SERVES: 10

INGREDIENTS

8 EGGS

150ML CREAM

1 BUNCH BROCCOLINI

2 CUPS PUMPKIN, 1CM DICED

200G BACON, DICED

320G JAR OF MEREDITH MARINATED GOATS CHEESE

1/2 CUP CHIVES, FINELY CHOPPED

SALT AND PEPPER

METHOD

1. PREHEAT OVEN TO 200 DEGREES CELSIUS

2. PLACE DICED PUMPKIN ON AN OVEN TRAY. DRIZZLE WITH SOME OF THE OIL FROM THE GOATS CHEESE JAR.

SEASON WITH SALT AND PEPPER. COOK IN THE OVEN FOR 15-20 MINUTES OR UNTIL PUMPKIN IS SOFT AND GOLDEN.

REMOVE AND LET COOL.

3. IN A LARGE FRYING PAN, ADD 1 TBSP OF THE GOATS CHEESE OIL FROM THE JAR.

OVEN MEDIUM HEAT, FRY THE DICED BACON FOR 4-5 MINUTES UNTIL CRISPY. REMOVE ONTO PAPER TOWEL LINED PLATE.

IN THE SAME PAN, COOK THE BROCCOLINI FOR 5 MINUTES, TURNING UNTIL SOFT AND CARAMELISED.

4. WHISK THE EGGS AND CREAM TOGETHER IN A LARGE BOWL.

5. GREASE AND LINE A CASSEROLE DISH WITH BAKING PAPER. SPRINKLE THE ROASTED PUMPKIN INTO THE DISH

AND TOP WITH THE BACON AND BROCCOLINI. CRUMBLE THE GOATS CHEESE IN, SPRINKLE WITH THE CHIVES AND

POUR EGG MIX IN. SEASON WITH SALT AND PEPPER.

6. COOK IN THE OVEN FOR 30-40 MINUTES OR UNTIL THE FRITTATA IS JUST SET. REMOVE AND LET COOL BEFORE SLICING.