

Saffron, Bacon and Vegetable Frittata



INGREDIENTS

- 8 Eggs
- 50 mgs Eladnelle Saffron – grinded (plus few strands to place on top of dish)
- ¼ cup Pecorino Cheese – grated
- ½ cup Tasty Cheese – grated
- ½ cup Crème Fraiche
- Roasted potato, Roasted Pumpkin and one Zucchini sliced thinly
- 200 grams bacon – diced
- ½ red capsicum sliced thinly
- 4 spring onions sliced thinly

METHOD

Step 1 – Pre heat oven to 200 degrees Celsius.

Step 2 – Beat together eggs, ground Eladnelle Saffron, both cheeses and crème fraiche together.

Step 3 – Prepare a buttered casserole dish with thin slices of roasted potatoes, pumpkin and fresh zucchini across base.

Step 4 – Fry bacon, spring onions and capsicum till soft.

Step 5 – Add bacon mixture to beaten egg mixture mix well and pour over vegetables in casserole dish. Sprinkle few strands of Saffron over top of dish.

Step 6 – Place in heated oven for 35-40 minutes or until frittata is cooked through

Step 7 – Serve with mixed green salad.