

MUSHROOM AND LEEK FRITATTA



Ingredients:

- 400g button or mixed mushrooms (such as Swiss brown and oyster), sliced
- 1 tbs. extra virgin olive oil
- 1 leek thinly sliced
- 2 garlic cloves, crushed
- 8 eggs,
- ½ cup grated parmesan
- ¼ cup of mixed herbs such as basil and flat leaf parsley
- Tomato relish, to serve

Method :

1. Preheat the oven to 180°C and lightly grease a 20cm square cake pan.
2. Melt butter with oil in a large frypan over medium-low heat. Add leek and cook for 5 minutes until soft but not browned. Add mushrooms and garlic and stir for 5 minutes, or until mushrooms are soft.
3. Meanwhile, whisk together eggs, cream and parmesan in a jug. Season. Fill prepared pan with leek mixture, sprinkle with basil and pour over egg mixture. Bake for 25-30 minutes until lightly browned and set. Cool slightly, then turn out onto a board. Cut into squares and serve with tomato relish.

Source: Zoe Bingley channelnine.ninemsn.com.au