

SMOKED EGG ZUCCHINI

slice



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serves
4 – 6

INGREDIENTS

1 brown onion, finely chopped

100g rindless smoked bacon

6 The Smoked Egg Company smoked eggs

150g (1 cup) plain flour

1 teaspoon baking powder

2 tablespoons extra virgin olive oil

500g zucchini, trimmed, coarsely grated

100g (1 cup) mild goats milk cheese, coarsely grated

2 teaspoons fresh dill, chopped

Dill sprigs, extra, to serve

METHOD

Preheat the oven to 180C/160C fan forced. Spray 20cm frittata dish with oil.

Cook onion and bacon in a non-stick frying pan over high heat, stirring often, for 5 minutes or until crisp. Cool slightly.

Whisk the eggs in a large bowl. Add the flour, baking powder and olive oil and whisk until smooth. Add the bacon mixture, zucchini, cheese and dill. Season.

Pour into prepared dish and bake for 50 minutes or until golden and cooked through. Top with the extra dill.