



COLLIER'S CHEDDAR & MUSHROOM FRITTATA

Ingredients

1 LARGE PORTOBELLO MUSHROOM
KNOB OF BUTTER
SPRIG OF TARRAGON
1 CLOVE OF GARLIC, SLICED
1 TBSP VEGETABLE OIL
1 SMALL POTATO, COOKED AND DICED
3 EGGS, LIGHTLY BEATEN
40G COLLIER'S CHEDDAR, FINELY GRATED
3 SLICES OF PARMA HAM
1 SMALL QUANTITY OF BEARNAISE SAUCE, WITH A
LITTLE DIJON MUSTARD STIRRED THROUGH

PREPARATION & COOKING

First cook the mushroom in a preheated oven 200°C.

Remove the core from the mushroom and place on a baking tray.

On top of the mushroom put the knob of butter, sprig of tarragon & slices of garlic.

Cook in the oven for 10 minutes

For the frittata, heat a heavy-based frying pan. Add a splash of oil and the cooked potatoes and gently brown.

Put the grill on to preheat.

Next add the beaten eggs to the pan and as the eggs start to cook, gently pull in at the sides.

Place under the grill for 3 minutes until cooked

Remove the mushroom from the oven and slice on an angle & lay on top of the frittata.

Sprinkle over the Colliers Cheddar and lay the Parma Ham over the cooked frittata just to warm through.

Remove from pan and serve with a cheffy drizzle of mustard Béarnaise.

VIEW STEP BY STEP
VIDEO ONLINE
COLLIERSCHEESE.COM