

Italian Frittata

- 3 eggs
- A splash of milk (ask!)
- 30g cheese
- Fillings of choice



1. Set your oven and prepare your round baking tin



2. Chop/dice your fillings into small pieces



3. Add your fillings to your round baking tin



4. Grate your cheese onto your chopping board



5. One at a time crack eggs into a small bowl then add to a jug.



6. Add a splash of milk to the eggs in the jug and whisk up



7. Pour the egg mixture into your round baking tin



8. Add the grated cheese to the top



9. Bake for 20-25 minutes or until set and golden