Mini Frittatas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 eggs
- 2 tbsp cream
- 1 leek (white part only), finely chopped
- 100g mushrooms, finely chopped
- 5 slices of leg ham, finely chopped
- Butter

Instructions

1. Preheat oven to 180C. Grease a mini muffin tray with softened butter and set aside.
2. Heat a small frying pan over medium heat. Add butter. When butter has melted completely, add mushrooms and leek, cooking till both are softened. Remove from heat and let cool.
3. In a medium bowl, whisk eggs and cream together. Add ham and season with sea salt and black pepper. Add mushroom and leek, whisking together well.
4. Spoon mixture into prepared muffin tray and bake for 10-12 minutes till cooked. Makes 42