



COURGETTE, FETA & HERB FRITTATA

Ribbons of green and yellow courgette turn this simple frittata into something quietly spectacular. Baked with rich Burford Brown eggs, cream, salty feta and plenty of soft herbs, it sets tender and custardy beneath the bronzed top. Serve warm or at room temperature with toasted sourdough and sharply dressed leaves.

Prep time 15 minutes | Cook time 45-60 minutes | Serves 4

4 large green and yellow courgettes

10 Burford Brown eggs

120ml double cream

Dill and mint

50g feta, crumbled, plus extra to serve

Sea salt

Freshly ground black pepper

To serve

Toasted sourdough

Dressed salad leaves

Line a 23cm round cake tin with baking paper and preheat the oven to 180°C.

Using a vegetable peeler, shave the courgettes into long ribbons. Gently curl and roll the ribbons, then arrange them in the prepared tin.

Whisk the eggs with the double cream, season with sea salt and freshly ground black pepper, then stir in the dill and mint. Pour over the courgettes and scatter with the feta.

Bake for 45–60 minutes, until risen and just set in the centre.

Leave to stand for 5 minutes before removing from the tin. Serve with toasted sourdough, dressed salad leaves and extra feta.



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