



BREAKFAST FRITTATAS
RECIPE

BREAKFAST FRITTATAS



COOK TIME

20 mins

PREP TIME

15 mins

SERVES

4 x

BREAKFAST FRITTATAS

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INGREDIENTS

- 2 tsp Melted Butter
- 12 Rashers Bacon
- 8 Eggs
- 4 tbsp Cream
- 2 tsp MasterFoods™ Basil
- 1 tsp MasterFoods™ Onion Salt
- 2 tbsp Grated Parmesan
- Extra MasterFoods™ Basil for Garnish

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METHOD

1. In a muffin tin, grease the cavities with butter and slice the bacon to wrap the sides in a circle.
2. Mix the Eggs, Cream, MasterFoods™ Basil, MasterFoods™ Onion, Salt and pour into each of the cavities.
3. Top with mushrooms, more Basil, and grated Cheese. Bake at 180C for 20 minutes and serve.

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