

**Season:** All year round

# Cool Tassie Swedes

## Swede, Carrot and Bacon Frittata

**Serves 4**

- 2 large Tassie swedes, peeled**
- 2 large Tassie carrots, scraped**
- 2/3 cup thinly sliced Tassie leeks, rinsed**
- 1/3 cup chopped bacon**
- 2/3 cup Tassie Birds Eye frozen peas**
- 1/2 cup grated gruyère cheese**
- 4 eggs**
- 1 cup whipping cream**
- 1 tablespoon chopped parsley**
- Salt flakes and freshly ground pepper**

Preheat oven to 180°C (fan 160°C).

Cut the swedes and carrots into 1cm dice. Put into a pan of boiling salted water with the leeks and cook for 1 minute. Drain and put into a bowl. Add bacon, peas and cheese. Whisk eggs, cream and parsley together with salt and pepper to taste. Add to bowl and mix well. Spoon into greased large muffin cups. Bake for about 30 minutes or until puffed and golden brown. Garnish with herbs.

