

**BRISTOL
INDEPENDENTS**

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Corn Street & St Nicks markets Old City

Corn Street Frittata

Serves 4

Ingredients

4 eggs
2 medium sized potatoes
butter
oil
seasoning

Optional ingredients

chorizo/sausage
cheese
sliced mushrooms
onion
tomatoes
peppers

Method

First, cut the potatoes in half and put them to boil in a pan of water until almost ready to eat – about 15 minutes.

Remove the cooked potatoes from the pan, straining off the water and place them on some kitchen paper or a clean tea-towel. Slice the potatoes into smaller pieces – no thicker than 1 cm.

Melt the butter in a pan and fry with a little oil. Fry the potatoes over a medium heat until they are beginning to turn golden. If you want to add any of the optional ingredients, now is the time to do so.

Beat the eggs in a bowl and add a pinch of salt. Turn up the heat on the pan and pour in the eggs. Using a palette knife allow the liquid egg to escape to the edges of the pan.

Place the pan under a grill until the egg has cooked.

Where you could buy the ingredients St Nicholas Market, Farmers' Market (Wednesdays), Slow Food Market (1st Sunday of the month)