



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

Cheesy Greek Frittata

RECIPE 81/98

What you will need:

1 bag cut spinach
50 ml butter
1 onion, sliced
8 large eggs
50 ml milk
3 rounds of feta cheese
A large handful of **Morgenster Kalamata Olives**, pitted and halved
Fresh dill and capers to serve

How to prepare:

Boil a little salted water in a large pot.
Add the cut spinach and steam for a few minutes until the spinach is wilted and just cooked.
Drain and squeeze out all the excess water.
Heat the butter and sauté the onion until soft.
Increase the heat and add the spinach.
Whisk the eggs and milk together and season with salt and pepper.
Pour the egg mixture over the onion mixture.
Stir a few times then reduce the heat.
Sprinkle over the cheese and olives, cover and cook gently until the egg is set.
Remove from the pan and sprinkle with fresh dill and capers to serve.

<http://www.food24.com/Recipes/A-Cheesy-Greek-Frittata-20150504>

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OLEI
2014

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE