

Frittata with asparagus and bacon

4 servings

300 g smoked pork belly or 2 pkt bacon
1 yellow onion
1 can asparagus or fresh equivalent
10-15 cocktail tomatoes
8 eggs
200 g grated cheese
50 g grated parmesan
100 g cream cheese
2.25 dl whipping cream
1 tsp salt
0.5 tsp white pepper
1 tsp cayenne pepper
4 tsp pizza seasoning

Preheat the oven to 175 °C (347 °F).

Grease a springform pan.

Dice the bacon and fry until crispy.

Chop the onion and fry until soft.

Cut the asparagus into pieces and halve the tomatoes.

Whisk together the onion, eggs, cheese, cream and spices.

Pour a third of the batter into the pan.

Add the remaining ingredients.

Pour over the remaining batter.

Bake in the oven for 60-70 minutes.