

Posh Breakfast Muffins for a Crowd



Makes 6

Prep 5 mins

Cooking 10 mins

Easy

Ingredients

8 eggs
3 tbsp crème fraîche
3 tbsp chopped chives
punnet of mustard & cress
6 muffins
1 avocado
100g smoked salmon

1. Heat the oven to 180C/ 160C Fan/ Gas 4. Whisk the eggs with the crème fraîche and the chopped chives, and season. Butter and line a 26 cm x 18 cm baking tin with baking paper. Pour in the egg mixture and bake for 10 minutes or until set, then take out . If you want it for later use, leave to cool and wrap and chill the frittata for 2 - 3 days until needed.
2. To assemble, cut into 6 circles with a round cutter the same size as the muffins (or cut into squares), or if reassembling, re-warm the frittata in a low oven first. Toast and butter 6 muffins, then add a little cress, slices of avocado, a round of frittata, a few slices of smoked salmon and an extra drizzle of crème fraîche and chives.