

Venison Frittata



Ingredients

- * 800 grams venison fillet, thinly sliced
- * 1 bunch fresh asparagus, cut into pieces
- * 300 grams grated tasty cheese
- * 300 grams pumpkin, cooked & sliced
- * 2 large potatoes, peeled, cooked and sliced
- * fresh herbs, chopped
- * 6 eggs, beaten
- * 2 tomatoes, sliced

Method

Place slices of venison around the inside of a greased pie dish, (this is like a pie crust and should be overlapped, so nothing seeps out!) Next layer the bottom with grated cheese, some fresh herbs, a few beaten eggs, slices of cooked potato and pumpkin, asparagus pieces, slices of tomato and more beaten egg mixture. Repeat the process until you reach the top of your pie dish and finish off with a top layer of venison and cheese. Cook until all set, allow to cool and then turn out.

Serve cut into slices with a side of rice, salad, pasta or chips.