

Green Eggs

Season: Easter!

Serves: 16-20 slices depending on class size

Fresh from the garden: leeks, Warrigal Greens, herbs

Equipment:	Ingredients:
Chopping boards	1 leek, washed thoroughly and thinly sliced
Knives	1 tablespoon olive oil
Large frying pan	4 cups shredded Warrigal Greens leaves
Wooden spoon	1 ½ cups mixed fresh herbs
Salad spinner	12 eggs
Measuring scales	175g ricotta cheese
Large mixing bowl	175g grated cheddar cheese
Small white bowls	½ cup grated Parmesan cheese
Spatula	Salt and pepper
Whisk	
4 serving plates and tongs	

What to do:

1. Preheat grill to 230°.
2. Wash and thinly slice leeks. Fry gently in olive oil for about 5 minutes, stirring occasionally, until well cooked.
3. While the leek is cooking, wash the Warrigal Greens and herbs. Remove stems and finely chop. Set aside.
4. Break eggs one at a time into a small bowl, check for shell, then add to the large mixing bowl. Mix well with the whisk. Weigh out all 3 cheeses and grate cheddar and parmesan cheeses. Add cheeses to the bowl and mix well together. Season with salt and pepper.
5. Add greens to the frying pan and cook until wilted. Carefully pour egg mix into the frying pan and mix until the greens are evenly distributed. Do not mix again.
6. Cook over a low heat until the egg sets, about 10 minutes. When the eggs are nearly cooked, place the frying pan under the grill and cook until the top is set and golden. Keep a close watch so that the eggs don't burn.
7. Remove from the oven – the handle will be very hot so this is an adult's job. Use a spatula to loosen around the sides. Tip out onto the board and cut into 16-20 slices, depending on the number or serves required.