

Tortilla with peas + broad beans

44 Mrs. Susan ...

30. ...

200 grams of shelled peas / broad beans

8 eggs

2 glasses of milk

Olive oil

Salt and pepper

Bunch of chives

Method

1. Blanch the peas in boiling water then drain and refresh in cold water
 2. Whisk eggs and milk with a fork and season with your salt and pepper
 3. Place olive oil in your pan just enough to lightly coat the pan
 4. Place 1/4 of the peas into the pan then 1/4 of the egg mixture which should cover the peas
 5. When your tortilla is firm and cooked, remove from the heat onto your board and continue till you have cooked all your mixture
- Cut each tortilla into small squares, place a dollop of kasoundi or chutney on top and put onto 2 platters