

Tortilla with peas + broadbeans

4 + annoying oranges

30 minutes

200 grams of shelled peas / broadbeans

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