

## The Ultimate Cookbook Is Ready To Serve <sup>TM</sup>

(NAPSA)—The latest cookbook from Australia's best-selling food writer Donna Hay is out of the oven. Critics are calling *modern classics Book 1* (HarperCollins, \$24.95) the ultimate cookbook, destined to become a staple reference in kitchens around the world and a cookbook that can be passed on for generations to come.



Donna's recipes are renowned for their fresh modern flavors, stylish presentation, ease of preparation and readily available ingredients.

### HOW TO ROAST VEGETABLE FRITTATA

**600 g (20 oz.) orange sweet potato or pumpkin, peeled and chopped**

**1 red capsicum (bell pepper), cut into eight pieces**

**2 zucchini (courgettes), quartered**

**4 baby new potatoes, quartered**

**olive oil and sea salt for sprinkling**

#### Frittata Mix

**6 eggs**

**1 cup (8 fl oz) cream**

**½ cup grated aged cheddar or parmesan cheese**

**2 tablespoons shredded basil  
cracked black pepper**

Preheat the oven to 180°C (350°F). Place the sweet potato or pumpkin, capsicum, zucchini and potatoes on a baking tray lined with nonstick baking paper. Drizzle with oil and sprinkle with salt. Bake for 40 minutes or until soft and golden.

Place the vegetables in a 20 cm (8 inch) nonstick frying pan. To make the frittata, whisk together the eggs, cream, cheese, basil and pepper. Pour over the vegetables in the frying pan and cook over low heat for 8-10 minutes or until the frittata begins to set.

Place the frittata under a preheated hot grill (broiler) and cook for 2 minutes or until golden. Allow to stand for 5 minutes before slicing into thick wedges. Serve immediately with a simple salad or toast. Serves 4-6.

Other combinations of cooked vegetables can be used to make frittata—char-grilled eggplant (aubergine) and mushrooms work really well. You can also use leftover roast vegetables and add ingredients such as chopped cooked chicken, drained canned tuna, other kinds of hard cheeses and fresh herbs.

A sweet version—*modern classics Book 2* will be published in late 2003.