

NATIONAL TRUST OF SOUTH AUSTRALIA RECIPES

Skinklada

With the Adelaide Festival of Arts kicking off on 28 February, this month's simple but delicious recipe has an artistic connection. Skinklada is a simple but delicious baked omelette, originating from Sweden. This version was featured in *Pot Luck: a patriotic party book*, published in Melbourne during the Second World War. Now a rare collector's item, the fundraising cookbook was illustrated with humorous sketches created by Alan McCulloch, who went on to become an influential art critic and compiler of the *Encyclopedia of Australian Art*. National Trust magazine editor Liz Harfull unearthed the story and updated the recipe for today's cooks in her award-winning book *Tried Tested and True*.

60 g good-quality ham or bacon, diced

2 eggs

250 ml (1 cup) full-cream milk

salt

freshly ground black pepper

Preheat the oven to moderate (180°C in a conventional oven). Grease a 23 cm pie dish.

Scatter the ham or bacon over the bottom of the dish.

In a medium bowl, whisk together the eggs and milk. Season with salt and pepper to taste. Pour the mixture over the bacon and cook for 30 minutes, until set.

Serves 1

Tips

- Pot Luck suggests making skinklada with smoked salmon or anchovies as an alternative to ham or bacon.
- Serve for breakfast, or with a green salad for lunch.

