

1 hour

Serves 6

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Ingredients

- Glug olive oil
- 1 onion, chopped
- 2 cloves garlic, grated
- 2 sprigs thyme, leaves picked
- 1½ cups (335ml) milk
- ⅓ cup (85ml) polenta
- 6 eggs
- 2 Tbsp (30ml) butter
- 1 batch sticky balsamic tomatoes + extra for garnish ([recipe here](#))
- Salt and milled pepper
- Prosciutto, for serving

Method

1. Preheat oven to 180°C.
2. Heat oil in a pot over medium heat.
3. Sauté onion for 5–8 minutes, or until soft.
4. Add garlic and thyme and cook until fragrant, about 1 minute.
5. Remove from pan and set aside.
6. Bring milk to a simmer in the same pan.
7. Tip polenta and whisk vigorously.
8. Cook for 8–10 minutes and whisk in eggs, butter and tomatoes. Season.
9. Pour into a 23–30cm ovenproof round dish or pan and scatter over sautéed onion mixture, extra tomatoes and feta or goat's cheese.
10. Bake for 35–40 minutes, or until set.
11. Allow to cool for 10 minutes before topping with prosciutto. Serve.

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