

Hot-smoked Salmon & Lemon Crème Fraîche Omelette



Serves 1

Prep 8 mins

Cooking 7 mins

Easy

Ingredients

3 eggs

large knob of unsalted butter

handful hot-smoked salmon, flaked

2 tbsp crème fraîche

1/2 lemon, zested

1 tsp chives, chopped finely

1. First make the omelette: whisk 3 eggs and season. Heat a large knob of butter in a small frying pan until foaming and pour in the eggs. Cook over a medium heat, drawing in the edges with a spatula so the raw egg runs into the gaps and cooks. Keep cooking until the omelette is set but still a little oozy on top. .
2. For the filling: scatter over a handful of flaked hot smoked salmon, 1-2 tbsp of crème fraîche mixed with a little lemon zest and a little chopped chives. Fold over the top and leave for 1 minute to warm everything through.
3. Fold and serve.