



**READY TO COOK**  
BY HARRIS FARM

# SMOKED SALMON OMELETTE WITH CAPERS, DILL & GARLIC CREAM CHEESE



PREP  
**15 min**



COOK  
**10 min**



SERVES  
**6**

## INGREDIENTS:

- > 350g Smoked Salmon
- > 12 Eggs
- > 1 Bunch Asparagus
- > 200g Cream Cheese
- > 110g Capers
- > 1 Garlic Clove
- > 1 Lemon
- > ½ Bunch Dill
- > ½ Bunch Chives

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



**1** Drain the capers, squeeze out extra vinegar, then finely chop half the capers and set aside. Peel and crush the garlic.

Finely chop the chives and dill reserving some for garnishing. Zest  $\frac{1}{2}$  a lemon and set all ingredients aside.

Bring a small pot with salted water to the boil.

**2** In a mixing bowl, add the cream cheese, chopped capers, chopped chives, crushed garlic, chopped dill, and the lemon zest. Squeeze the juice of  $\frac{1}{2}$  a lemon and mix well.

Add a little water if necessary for a runnier dressing. Season with salt, pepper and then set aside.

**3** Blanch the asparagus in boiling water for 2 minutes. Remove and refresh with cold water. Then slice in half and set aside.

In a pan on medium high heat, drizzle olive oil and add the remaining capers. Cook for 3 minutes until crisp and set aside.

**4** For the omelette, mix 2 eggs in a mixing bowl and season with salt and pepper.

In the same medium size frying pan on a medium high heat, drizzle olive oil and place the egg mix. Then holding the pan move around the mixture so it covers all the surface of the pan forming a very thin egg omelette like a crêpe.

**5** Once the top is not so runny, carefully lift a side of the omelette and remove from the pan. Place it on a plate, add the fried capers, asparagus and the smoked salmon. Drizzle with the garlic cream cheese dressing and garnish with freshly picked dill leaves.

Repeat same steps for the next omelette.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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