

GLENFIN DUCK EGG OMELETTE

Ingredients

2 Glenfin Duck Eggs
1 Tablespoon Flavourless Cooking Oil
(Sunflower, peanut or rapeseed)
A Small nob of butter
Salt and Pepper

Method

- Break the duck eggs into a bowl and whisk until smooth and a little frothy.
- Add salt and pepper.
- Heat a non stick frying pan over a medium heat.
- When heated, add the oil just before you add the duck eggs melt the butter 'til it begins to froth, do not let it brown.
- Add the duck eggs, stirring them with a wooden spoon or spatula scraping the egg as it sets.
- Let the omelette set at the base. Choose how moist you want the omelette.

To serve

- Over a plate, slide the omelette half way onto the plate, flip the other half over with the pan, forming a semi circle on the plate.

Glenfin Free Range Duck Eggs
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Glenfin
free range
Duck Eggs

