

# SMOKED HADDOCK, LEEK AND ANSTER CHEESE OMELETTE

## WHAT YOU'LL NEED

- 3 eggs
- Onion, finely chopped
- Leek, finely chopped
- Smoked haddock, diced or flaked
- Salt and pepper
- Butter
- Vegetable oil

## WHAT TO DO

1. In an omelette pan, or frying pan, melt a little butter and vegetable oil.
2. Add onion and leek to the pan, use as much or as little of each as you prefer, cooking gently.
3. Add your smoked haddock and mix through the onion and leek.
4. Beat the eggs together with salt and pepper and pour over your filling.
5. Keep stirring or agitating the egg mixture until almost cooked, then grate or crumble some Anster cheese over the top.
6. Take the pan off the heat and roll or fold your omelette, as preferred.



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