

SPICED VENISON SAUSAGE, ONION AND PEPPER OMELETTE

WHAT YOU'LL NEED

- 3 eggs
- Spiced venison sausage, sliced
- Onion, finely chopped
- Peppers, diced
- 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. Seal off the spiced venison sausage in the frying pan then added your onions and peppers.
3. Beat the eggs together with salt and pepper and pour over your filling.
4. Keep stirring or agitating the egg mixture until almost cooked.
5. Take the pan off the heat and roll or fold your omelette, as preferred.



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