



VICTORINOX

**INGREDIENTS FOR 1 SERVING
OMELETTE**

- 3 eggs
- 20g butter
- salt
- pepper

- 20g spinach leaves
- 10g roasted pine nuts
- 30g crumbled feta cheese
- 5g plucked dill
- 20g red onion rings
- 60g smoked salmon, sliced
- 1 wrap (28–30cm diameter)

**WRAP WITH OMELETTE, SPINACH, FETA CHEESE, SMOKED
SALMON AND DILL**

PREPARATION

1. Crack open the eggs, whisk and season.
2. Heat a little butter in a non-stick pan until it becomes foamy.
3. Add the egg, spreading it evenly with a heat resistant spatula and cook over a moderate heat until firm.
4. Add the spinach leaves, pine nuts, feta cheese, dill and red onion rings.
5. Toast the wrap then arrange the cooked egg and the smoked salmon on top.
6. Roll the wrap up tightly, then cut in half or serve in one piece.

**FROM THE MAKERS OF THE ORIGINAL SWISS ARMY KNIFE™
ESTABLISHED 1884**