

## Salmon omelette with miso, coriander and sesame seeds

200g salmon fillet  
4 free range eggs  
2 Knobs butter  
2 Tsp QP mayo  
1 Tsp soy  
1 tsp miso paste  
1 lime  
Sesame seeds, toasted  
2 Tsp crème fraiche  
Coriander  
Spring onion oil  
parmesan cheese, grated

Mix the mayo with the soy, and miso until smooth, add some lime juice to sharpen.

Mix the crème fraiche with the coriander.

Roast the salmon in the pan on all sides until nicely coloured, then finish in the oven if it's a thick piece. Remove from the pan when cooked and allow to rest.

Whisk the eggs and a pinch of salt together then melt a knob of butter in a non-stick pan then make your omelette, once set add some crumbled warm salmon, miso mayo, sesame seeds and some cheese then place in the oven to melt. Now spoon over some miso mayo and roll the omelette up tightly and tip out, trim ends and place on serving plate, sprinkle over sesame seeds and a little more cheese and garnish plate with spring onion oil and coriander crème fraiche.

