

FETA & MANCHEGO OMELETTE WITH SPINACH, CHORIZO & SUMAC

For 2

INGREDIENTS

1 red onion peeled and sliced
1/2 red chilli, sliced (more or less, to taste)
10ml (2tsp) olive oil
150g cooking Chorizo, sliced
4 eggs
50g feta, cubed
10ml (2 tsp) extra virgin olive oil

2 Tbsp grated Manchego cheese (or pecorino, Zamorano or Parmesan - or another firm cheese)
50g steamed or sautéed spinach, shredded
a handful of coriander shredded stalks and leaves
2 tsp sumac

METHOD

Fry the onion and chilli in half of the olive oil until the onions begins to caramelised. Add the sliced Chorizo and continue to sauté; the fat will render from the chorizo and help the onion cook. Keep warm at the back of the stove.

Use a fork to lightly beat the eggs with the cheeses, the extra virgin olive oil and 20ml cold water then season with a little salt and pepper. You want the eggs to be streaky, not a one-coloured mass. Heat up two 15-20cm non-stick frying pans (or cook these one at a time) and drizzle the remaining oil into them once they're hot. Quickly pour the egg mixture into them and shake the pans for a few seconds to distribute the eggs. Scatter the cooked spinach on top, then place the Chorizo mixture down the centre. Sprinkle the coriander on, and when the egg looks like it's almost cooked, take the pan off the heat.

To serve: Using a spatula flip one side of the omelette over itself, then carefully roll it out of the pan onto a warm plate, sprinkle with sumac and eat it while it's hot.



"This is my idea of brunch heaven. Spicy, oily, eggy - what could be better? Make sure you buy cooking Chorizo for this dish, the type that is made to be cooked, not to be sliced."

Peter Gordon