

SMOKED SALMON & EGG WRAP

Serves 10



Ingredients

12 eggs
4 tsp **Dill Sauce**
2 *tblsp* milk
 $\frac{1}{2}$ *tsp* **Halen Mon Sea Salt**
10 flour tortillas (8 inches)
100g **Smoked Salmon**
50g red onion – finely chopped
100g **Pwll Mawr** - thinly sliced
Olive Oil

Preheat the oven to 180°C.

Whisk together the eggs, milk, **Dill Sauce** and **Halen Mon Sea Salt**. Coat a pan with **Olive Oil** and place over a medium heat. Add egg mixture and stir until eggs are cooked.

Spoon the egg mixture into each tortilla and add the **Smoked Salmon**, **Pwll Mawr** and onion.

Fold opposite sides of the tortilla over the filling (sides will not meet in centre). Roll up the tortilla, beginning at one of the open ends. Place the wraps, seam side down in a baking tray with **Olive Oil**.

Cover and bake until the cheese is melted.