



Goat Cheese & Chive Omelette

I love this versatile dish as it makes a simple and delicious breakfast, lunch or dinner. Goat cheese and chives are my go to, but you can use almost any cheese and herbs ... or skip the cheese and just stir some herbs through the egg mixture ... or make it completely plain to serve alongside some crisp bacon and tomato wedges ... or ... you get the idea. I love Meredith Dairy goat cheese and have also used their dill-flavoured cheese in this recipe. Goat cheese and sauvignon blanc (two of the best things to come out of the Loire region of France) are natural partners, and I really enjoyed Stefano Lubiana's 2016 sauv blanc from Tasmania with this omelette. The secret to a successful omelette is a really clean, heavy-based pan ... but even if it sticks a little, it'll still taste delicious!

Serves 2

INGREDIENTS

- 4 eggs
- Salt flakes and freshly ground black pepper, to taste
- 2 tablespoons water
- 25g salted butter
- 100g fresh goat cheese, chopped
- ½ bunch chives, sliced

METHOD

1. Lightly whisk the eggs with salt, pepper and water.
2. Melt butter in a shallow frying pan over medium heat.
3. When it's foaming, swirl it around the pan then pour in the egg mixture.
4. Give it a minute or so to set around the edges then, using a spatula, carefully lift up the edges, tilting the pan to let the raw egg pour under the set egg.
5. When the egg is almost fully set, dot the cheese over one half of it and sprinkle with chives (saving a few for garnish if you like).
6. Cook for a further minute or so, then fold in half
7. Cut in half and serve.