

EGG WRAP



Ingredients

2 tsp olive oil
2 egg, free rang
1 tsp white pepper
1 tsp mirin
2 pieces Mountain Bread
2 tbls soft goats' cheese
A few slices of cucumber
A handful of coriander leaves and stems, finely chopped
2 cups baby spinach
2 spring onions
1 tsp tamari

Method

Heat a pan then add half the oil. Whisk you eggs with the pepper and mirin then one at a time add to the pan/ Cook on both sides. Repeat.

Lay your bread out and scrape each one with half the cheese then top with one egg each. Then add the rest of the ingredients and roll up.

Source: Good chef Bad chef