

Zucchini, Sujuk and Labneh Omelette



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We've partnered with [Kepos Street Kitchen](#) in Sydney to bring you a delicious recipe for a Zucchini, Sujuk and Labneh Omelette. Bringing together texture, flavour and detail this recipe from award winning chef Michael Rantissi is simple but delicious and a visual showstopper.

We invite you to make the recipe at home with us using the instructions below.





Ingredients

- 4 eggs
- 4 medium sized zucchini (400g), coarsely grated
- ½ tbsp salt
- 30ml olive oil
- 100g sujuk* sausage, diced
- 2 tbsp labneh plus 2 tbsp extra to serve
- 2 tbsp chopped flat leaf parsley
- 1 large handful mixed herbs, leaves picked
- 35g pine nuts, toasted
- 2 tbsp lemon juice

Method

1. Put the grated zucchini in a bowl and sprinkle with the salt. Set aside until the zucchini releases its juices; about 15 minutes. Drain the zucchini, return to the bowl and set aside.
2. Preheat the oven to 180°C.
3. Heat a tablespoon of olive oil in an 18cm oven proof frying pan over medium-high heat. Fry the sujuk until crisp, then transfer to a plate and set aside. Leave the excess oil in the pan to cook the omelette.
4. Add the eggs, labneh, chopped parsley and half the crispy sujuk to the zucchini. Season with freshly ground black pepper and whisk to combine.
5. Reheat the frying pan over medium heat. Pour in the egg mixture and cook for 2 - 3 minutes, then transfer the pan to the oven and cook for 10 minutes, or until the omelette is cooked to your liking.
6. While the omelette is cooking, put the remaining crispy sujuk, mixed herbs, pine nuts and lemon juice in a bowl and toss to combine.
7. Either leave the omelette in the frying pan and top with the labneh, sujuk and herb salad or flip the omelette out onto a plate and then add the toppings. The smoky eggplant dip and pitas can be served on the side.

Notes

*Sujuk is a type of dry, spiced Turkish sausage that is similar to salami, with its three main characteristics being that it is salty, dry and has a high fat content. It is traditionally made using ground beef and it is combined with spices such as garlic, salt, cumin, sumac and red pepper before being piped into a sausage casing.