Zucchini, Sujuk and Labneh Omelette



User Rating:

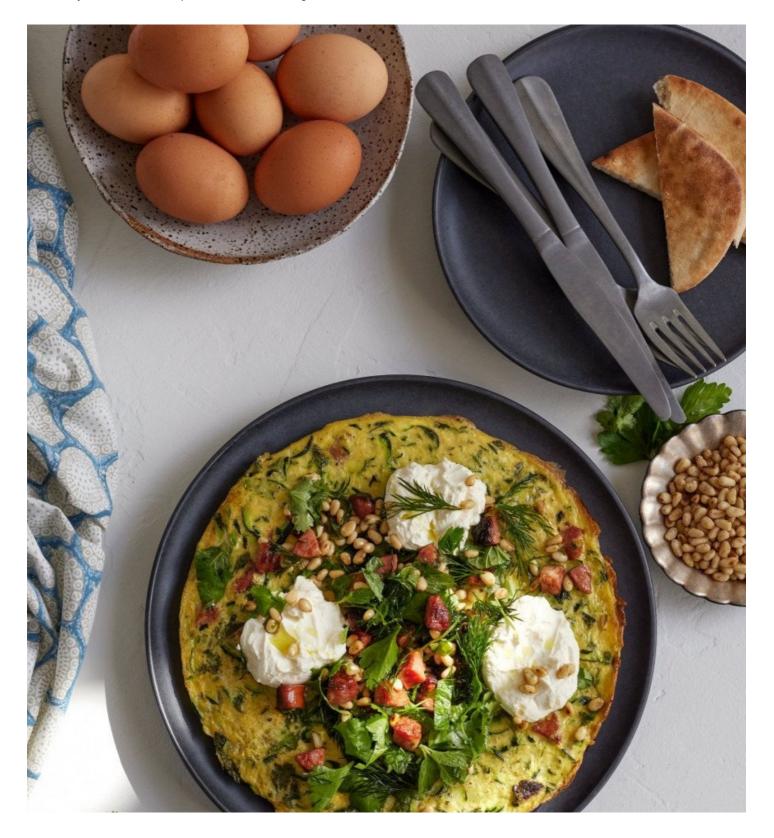
★★★☆

Publication: 28 September 2021

Categories: Dinner Recipes, Breakfast Recipes, Lunch Recipes

We've partnered with <u>Kepos Street Kitchen</u> 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.