



EDAM MADE FOR A HAPPY EASTER

Easter is a time for families to get together and more often than not, to indulge. Dutch Edam is the perfect ingredient for any Easter meal – letting you enjoy the natural goodness of a delicately flavoured cheese, without the consequences.

With 25 per cent less fat than cheddar, Edam is packed full of vitamins and calcium – so a bonus for the kids! Grill it, melt it, grate it – the versatility of Edam means you can do more than just enjoy it on its own.

Edam fan Lesley Waters, of Ready Steady Cook fame, has created this wonderful Easter recipe - Edam and Salmon Omelette Wraps – so your whole family can enjoy the traditional taste of eggs at Easter with your favourite cheese. Serve it as a hearty brunch or a healthy supper and indulge without the guilt.

Bring together the family this Easter with something they can all enjoy eating – Edam!

Did you know that Edam is also available in Smokey, Herbey, Organic, Mature and Chilli varieties? For more information on the variants or to search for more recipes, please visit our fantastic new website www.edammade.co.uk

Edam and Salmon Omelette Wraps with Mustard and Dill Dressing

This omelette-style dish makes a great starter. The Edam, salmon and dill dressing give it a real Dutch twist!

Serves 4

Prep 10 minutes

Cook 5 minutes

Ingredients

2tbsp olive oil



1tsp runny honey
1tbsp wholegrain mustard
_ lemon, juice only
2tbsp fresh dill, chopped
15g/1/2 oz butter
4 large free range or organic eggs
75g/2 _ oz Edam cheese (grated)
55g/2oz rocket leaves
125g/4 _ oz smoked salmon
90g bag mixed baby salad leaves

Method

1. Make the dressing by whisking the oil, mustard, honey, lemon juice and dill together. Season to taste and set to one side. Pre-heat the grill to medium setting.
2. Crack the eggs into a bowl and whisk briefly to break up. Add the rocket and season to taste.
3. Heat the butter in a large non-stick frying pan until foaming. Add the egg mixture and sprinkle over Edam. With a wooden spoon gently stir mixture around the surface of the pan. Cook until golden brown underneath. Place under the grill until just setting on top.
4. Remove the pan from the heat and arrange the salmon over the top. Using a palette knife, roll the omelette tightly and turn out onto a chopping board.
5. Arrange the salad leaves in the centre of 4 plates and drizzle with a little of the dressing.
6. Cut the rolled omelette on the slant into 8 equal pieces and place on top of the salad leaves. Drizzle over and around the remaining dressing and serve straight away.

Lesley's Tips

- This dish is quick to cook so make sure you have all the ingredients ready and prepared before you start.
- You could use smoked trout in place of the salmon or look out for gravad-lax (marinated salmon) this would be equally delicious

- ends -

For further recipes, logos, information or to request high res images, please contact the **Edam press office** on:

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