



SWEET DATE AND ALMOND OMELETTE

The deliciously aromatic base of this dish has an Iranian heritage and is often eaten for breakfast but works well as a dessert too. Just as enchanting when made with other dried fruits...

Prep time 10 mins | Cook time 20 mins | Serves 2

12 Medjool dates, stones removed and chopped into large pieces
2 oranges, juice of 1 and the other peeled and segmented
1 fresh bay leaf
1 stick of cinnamon
3 Clarence Court Leghorn White eggs

Splash of milk
3 tablespoons ground almonds
A drop of almond extract (optional)
Butter
1 tablespoon flaked almonds, toasted
Pomegranate seeds to serve (optional)

Place the dates into a small pan, adding the juice of an orange, a bay leaf and cinnamon stick. Bring to the boil and reduce the heat. Simmer for 10 minutes until the dates are plump and smelling delicious.

When the dates are ready, whisk the eggs and milk in a large mixing bowl, adding the ground almonds and almond extract.

Place a large frying pan on a medium heat. Add 2 knobs of butter and swirl around the pan. Spread the dates evenly across the pan, pour over the egg mix and cook for a couple of minutes on one side, until golden, then carefully fold in half. Transfer to a large plate and serve with toasted almonds, pomegranate seeds and fresh orange segments.



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