

## SMOKED SALMON & EGG WRAP

Serves 10

### Ingredients

- 100g [Smoked Salmon](#), sliced
- 12 eggs
- 100g [Smoked Pwll Mawr Cheddar](#), thinly sliced
- 4 tsp [Dill Sauce](#)
- 10 flour tortillas (8 inches)
- 50g red onion, finely chopped
- 2 tbsp milk
- 2 tbsp [Fino Olive Oil](#)
- ½ tsp [Halen Môn Sea Salt](#)



Whisk together the eggs, milk, [Dill Sauce](#) and [Halen Môn Sea Salt](#).

Coat a pan with [Fino Olive Oil](#) and place over a medium heat. Add egg mixture and stir until eggs are cooked.

Spoon the egg mixture into each tortilla and add the [Smoked Salmon](#), [Smoked Pwll Mawr Cheddar](#) and onion.

Fold opposite sides of the tortilla over filling (sides will not meet in centre). Roll up the tortilla, beginning at one of the open ends.

Place the wraps, seam side down in a baking tray with [Fino Olive Oil](#).

Cover and bake until the [Smoked Pwll Mawr Cheddar](#) is melted.

Serve and enjoy!