

# Omelette for rice paper rolls

**Season:** all

**Serves:** 8 or 20 tastes

<b>Equipment:</b> medium bowl Measuring spoons Chopping board Cooks knife whisk pan spatula	<b>Ingredients:</b> 4 eggs 2 tbsp sunflower oil 1 tsp soy sauce 1 tsp fish sauce
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## What to do:

1. Whisk the eggs in a medium bowl with soy sauce and fish sauce.
2. Heat the pan and add the oil. Pour the egg mix into the hot pan and cook on a high heat until the mix is cooked right through and looks like a big omelette.
3. Remove from the pan, place on the chopping board and slice into long slivers.