



EGG AND SPINACH ROULADE

HEAT LEVEL 

Experience elegance with our Egg and Spinach Roulade - a delightful roll of fluffy egg and flavorful spinach, creating a sophisticated and satisfying dish.

15 Mins

1 Servings

INGREDIENTS

2 extra-large eggs
30 ml (2 Tbsp) Spur Salad & French Fry Dressing
3 ml (½ tsp) Spur Steakhouse Spice
Freshly ground black pepper, to taste
20 g spinach, finely chopped
15 ml (1 Tbsp) cooking oil
15 ml (1 Tbsp) butter or margarine
100 g cream cheese
15 ml (1 Tbsp) Spur Durky Sauce
Tomato and red onion, chopped, for garnishing (optional)

VARIATIONS

None

METHOD

- 1 Whisk eggs with Spur Salad & French Fry Dressing, Spur Steakhouse Spice and pepper. Add chopped spinach.
- 2 Heat oil and butter in a large, heavy-based pan. Add eggs, covering the base of the pan, and leave to set. Flip, cook for a few minutes more, then remove from heat and cool.
- 3 Mix cream cheese with Spur Durky Sauce and spread over egg. Roll and cut into bite-sized pieces. Serve with chopped tomato and red onion.

