

Sri Lankan Omelette Curry

Omelette Ingredients

6 Eggs
2 Large Onions finely chopped
4 Green chillies finely chopped
1 teaspoon black pepper
salt to taste
Oil for frying

Method

1. Beat the eggs until frothy in a bowl.
2. Add the rest of the ingredients.
3. Heat the oil in a frying pan and pour in the egg batter
4. Lower the heat to medium and let the batter cook.
5. Fold the omelette into three (flip one side to the middle and flip the opposite side over the fold) let it cool. Cut into 1" - 1 1/2" cubes.

Curry Ingredients:

1/2 cup of coconut milk
Juice of 1/2 lime
1 1/2 teaspoon mild curry power
1 1/2 teaspoon chilli power
1/4 teaspoon turmeric power
2 cloves, cardamom
1 inch stick of cinnamon
1 1/2 teaspoon fennel seeds
1 teaspoon fresh ginger paste and garlic paste
4 shallots sliced
salt to taste
1 tablespoon oil

Method

1. Mix all the ingredients except the onion and ginger and garlic paste and lime, in a pan.
2. Heat the oil in a deep pan; add sliced onions and sauté until lightly browned.
3. Add fennel seeds and the garlic and ginger paste
4. Pour in the coconut milk and let it boil.
5. When the coconut milk mix starts to boil drop in the egg omelette pieces.
6. Reduce the heat and add the lime juice at the end. Don't let it boil after adding the lime juice.
7. Add the omelette, stir and serve

Enjoy this tasty curry with rotti, naan bread, plain rice or fried rice.
