

RECIPE

Omelette



Yield 4 - 5 servings

Ingredients

- 4 eggs
- ½ cup minus 2 Tbsp water -(100 ml)
- Salt & Pepper to taste
- 2 Tbsp margarine

Filling: green onions, cheddar or mozza cheese

Preparation

1. **Beat together eggs and water. Add salt and pepper to taste.**
2. Melt margarine in frying pan heated to medium high temperature. Pour in egg mixture.
3. **The mixture should set at the edges at once. With a spatula, gently push cooked portions toward the center.**
4. **While drawing cooked portions to center, tilt and rotate the pan to allow uncooked egg to flow into the empty spaces.**
5. While the top is still moist and creamy, garnish ½ of the omelette with filling
6. Slip the spatula under the unfilled side, fold omelette in half, be sure both sides are well cooked. Slide onto a plate