

Herb Omelette

Season: Any

Type: Egg Dish

Difficulty: 

Serves: 6

Equipment:	Ingredients:
Measuring cups and spoons Chopping boards and mats Knives 2 Large Bowls Whisk Electric frying pan	8 eggs, separated ½ cup fresh mixed herbs, chopped (½ cup cheddar cheese, grated 4 spring onions, sliced 15g butter, chopped

Method:

In a large bowl, whisk egg yolks with herbs, cheese and onions.

In a clean bowl, beat egg whites until soft peaks form. Fold lightly into egg yolk mixture.

Heat butter in a frying pan on high, swirling to cover base. Add the omelette mixture to pan and cook for 2-3 mins until beginning to set. Place lid on to finish cooking.