



# Recipe



by MELISSA FROHLOFF

## Breakfast omelette

### Ingredients

- 2 eggs
- 1 rasher of bacon
- 1 tablespoon milk
- 1/2 small onion, finely diced
- 1 tablespoon parmesan, grated
- 1 tablespoon garlic chives, finely chopped
- 1 tablespoon cheddar, grated
- 1 large mushroom

### Method

1. Place onion, bacon and mushroom in pan and slightly brown. Set aside.
2. Lightly beat the eggs with milk, sea salt and cracked pepper

together with a fork. Heat non-stick pan on medium to high.

3. Pour in the egg mixture, ensuring the egg is being cooked evenly on the pan.
  4. When the egg mixture starts to bubble, scatter the grated cheeses, bacon, mushroom and garlic chives on one half of the omelette.
  5. When the underside of the omelette is golden, fold in half.
  6. Slide the omelette from the pan onto a plate, sprinkle with extra cheese, garnish with garlic chives and serve immediately.
- Serves one

### Cook's tips

I love serving an omelette with a dollop of good old-style tomato relish.