

Herb omelet with cheese and diced tomatoes



00:09

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

PROFILE

- Chilled 4°C
- 1 Portion
- From Raw

Stage 1
220 °C

- Convection
- 00:04 | -
- 2

RECIPE

Ingredients

- | | | |
|----|-------|----------------------|
| 2 | pcs | Eggs |
| 1 | tbs | Chopped Herbs |
| 40 | g | Diced Tomatoes |
| 1 | tbs | Gouda Cheese grated |
| 1 | pinch | Salt, Pepper, Nutmeg |

1. Food Preparation

Beat the eggs, season and mix in the other ingredients.

2. Cooking Instruction

Heat the pan in the Convotherm for about five minutes, lightly oil. Add the egg mixture and cook for 3 minutes. The egg should still be slightly runny.

3. Food Serving Instruction

Remove the pan and gently tap to fold the omelet in half. Turn out onto a plate and garnish with fresh tomato and herbs.