

## Herb omelet with cheese and diced tomatoes



16:24

This recipe is available for:

- Convotherm maxx

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 | -
- 3

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.