

## Herb omelet with cheese and diced tomatoes



09:08

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

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

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- Chilled 4°C
- 1 Portion
- From Raw

**Stage 1**  
220 °C

- Convection
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**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.