



JERNEJ KITCHEN

OMELETTE WITH CHERRY TOMATOES

The combination of cherry tomatoes, parmesan cheese and chives is simple and delicious.

SERVES 1
PREPARATION: 10 MINUTES

OMELETTE WITH CHERRY TOMATOES

1 tbsp olive oil
2 eggs
5 cherry tomatoes, cut into quarter
1/2 handful chives, chopped
1 handful of parmesan cheese,
freshly grated

TOOLS AND EQUIPEMENT

small bowl
non-stick frying pan, 18cm/7-
inch
kitchen knife
cutting board

PREPARATION

Crack the eggs into a bowl and beat with a fork until smooth. Season the eggs with salt and freshly ground black pepper.

Heat a non-stick frying pan over a high heat and add the olive oil. When the olive oil is very hot but not smoking hot, pour the eggs quickly into the pan. Shake the pan to distribute the eggs evenly, then leave for about 20 seconds until the eggs begin to set.

COOK

Using a spatula pull the edges of the omelette toward the center while shaking the pan to redistribute the remaining liquid to the edges. The omelette is done when still slightly runny in the middle. In this point add your filling. Add chopped cherry tomatoes, half of the chives and parmesan cheese. Remove from the heat.

TIP

The omelette should be pale and yellow without any brown color and just cooked through.

COOK

Pick up the pan and tilt the handle upwards and away from you. At the same time, tap the handle of the pan so that the omelette moves towards the opposite end of the pan. Fold two edges into the middle and pip the omelette onto a plate.

SERVE

Sprinkle over the rest of the chives and add a dollop of sour creme or crème fraîche.