

Charlotte Ree's French Omelette With Comte



Preparation time: 10 mins

Serves: 1 person

User Rating: ★★★★★

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This is a next-level French omelette. For this recipe we use comte cheese, giving us nutty, smoky, fruity and sweet notes. Combined with a silky smooth and fluffy omelette, comte makes for the perfect balance of flavour. Give this quick recipe a try when you're feeling a little omeletty!



Ingredients

- 3 eggs
- ½ cup grated comte
- Salt and pepper to taste
- Fresh parsley, to serve
- Toast, to serve

Method

1. In a small bowl, whisk together the eggs and cheese until combined. Season with salt and pepper.
2. In a small non-stick saucepan over medium heat, add a small amount of butter or olive oil to cover the pan. Add the eggs, spreading out in an even layer on the pan, and let cook for 1 ½ minutes, then cover with a lid for another minute.
3. Remove from the heat and fold the omelette in half. Return to heat for another 30 seconds before tilting the pan to place the omelette on a toasted (and buttered) slice of bread.