Charlotte Ree's French Omelette With Comte



Preparation time: 10 mins

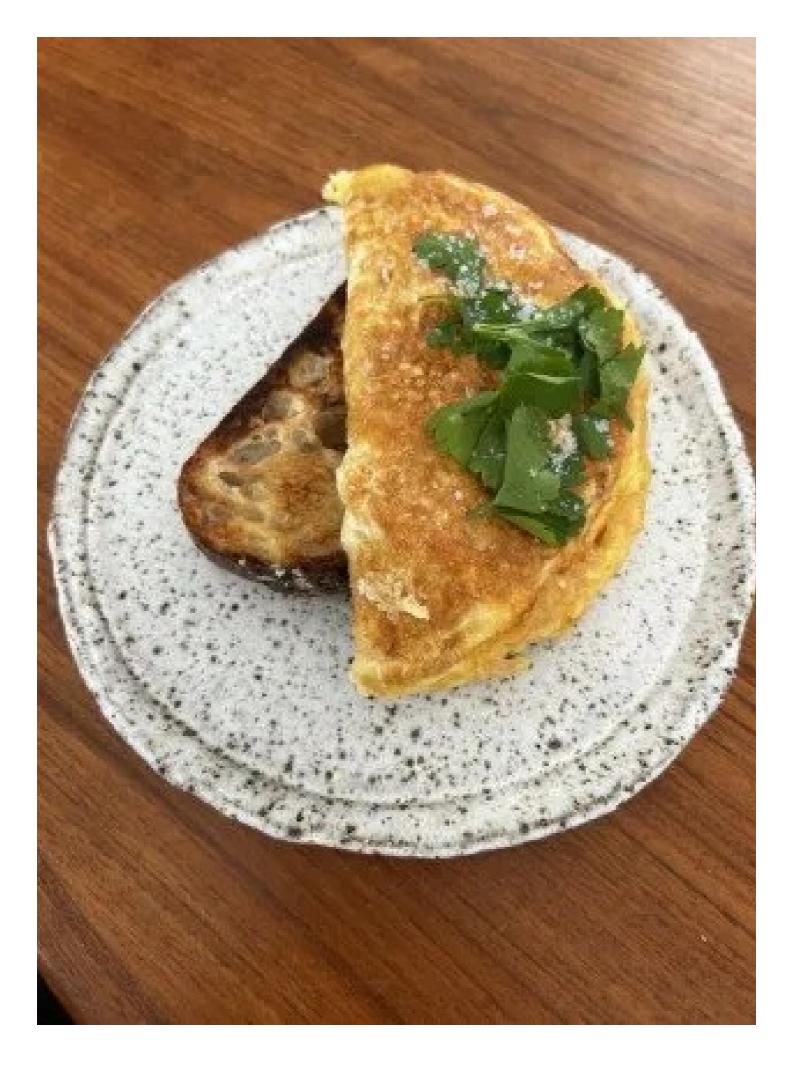
Serves: 1 person

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.