



ZAC'S SALAMI & CHEESE OMELETTE



Ingredients:

- 2 eggs
- 25g thickened cream
- 1g salt
- Pinch pepper

Method:

- Blitz together, then mix in:
 - 20g sliced salami – chopped
 - 20g grated cheese
- Heat a non-stick omelette pan on High
- Add 1 tsp vegetable oil to pan – if hot enough, there should be small wisps of smoke
- Add 10g butter – it should sizzle immediately
- Before butter melts, pour in omelette mix
- Stir quickly with a rubber spatula, folding all the cooked egg up off the bottom & sides of pan
- Once the omelette is mostly cooked, with a little wet egg mix left, stop stirring – (40 seconds)
- Continue to fry on the heat for 30 seconds, then remove from heat
- Let the omelette continue cooking in the pan for a further minute
- Fold in half in the pan, then turn omelette out onto a plate.