

CAPRESE OMELET

INGREDIENTS

6 eggs

sea salt and pepper to taste

1 tbsp basil

2 tbsp butter

cherry tomatoes, cut in half

mozzarella cheese, shredded

PROCEDURE

Crack eggs in bowl, add sea salt and pepper to taste.

Wisk until fully combined. Stir in basil.

Heat butter in frying pan. Fry tomatoes for a few minutes.

Pour egg batter on top of the tomatoes. Wait until the batter is slightly firm before adding mozzarella.

Lower the heat and let the omelet set.