

## *Making a cheese omelette*

### **Ingredients**

3 eggs

50g strong cheddar cheese

1 tablespoon olive oil

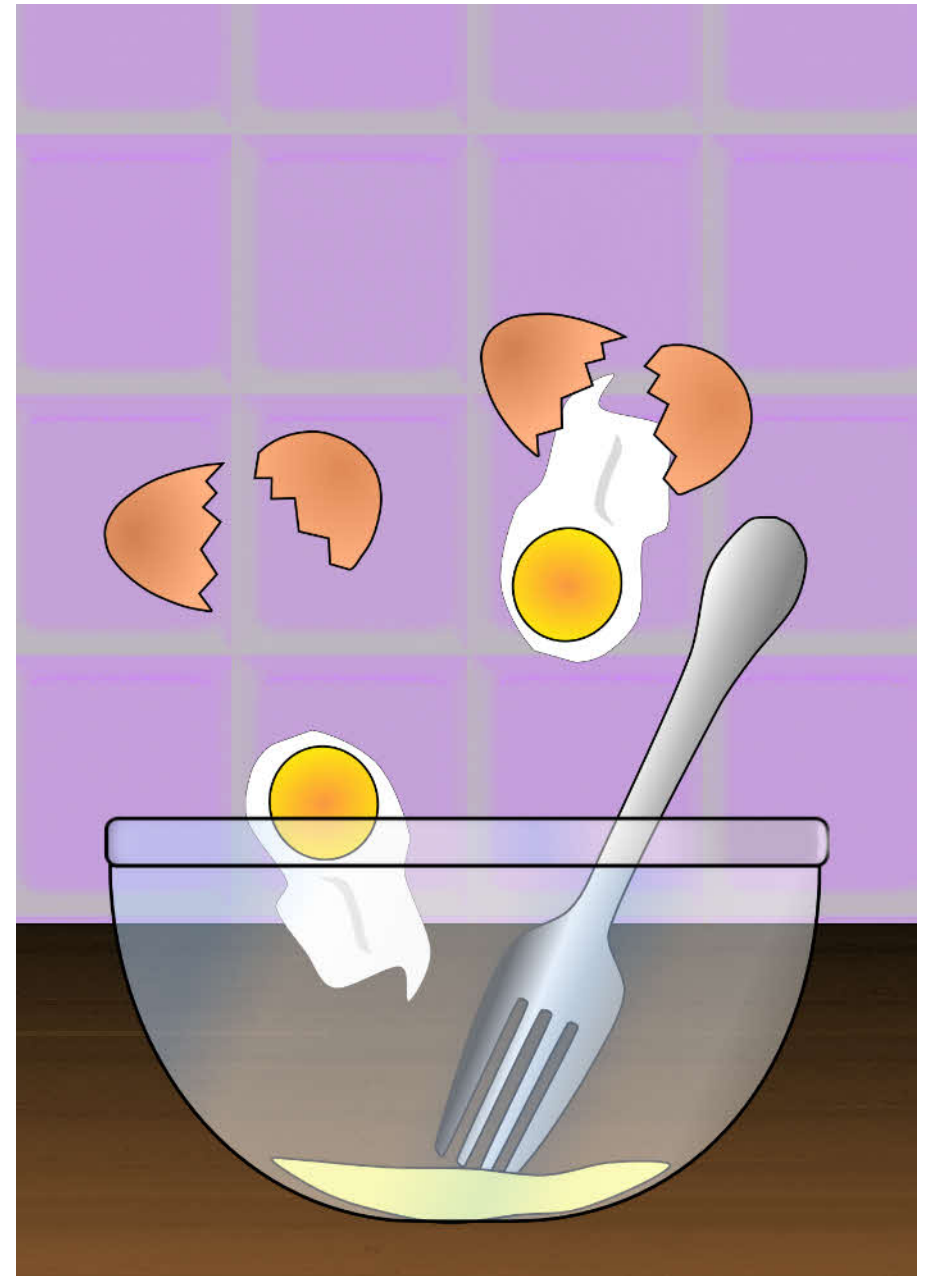
Pepper



## *Making a cheese omelette*

**1.**

Mix the eggs together in a bowl with a fork for about 30 seconds.



## *Making a cheese omelette*

**2.**

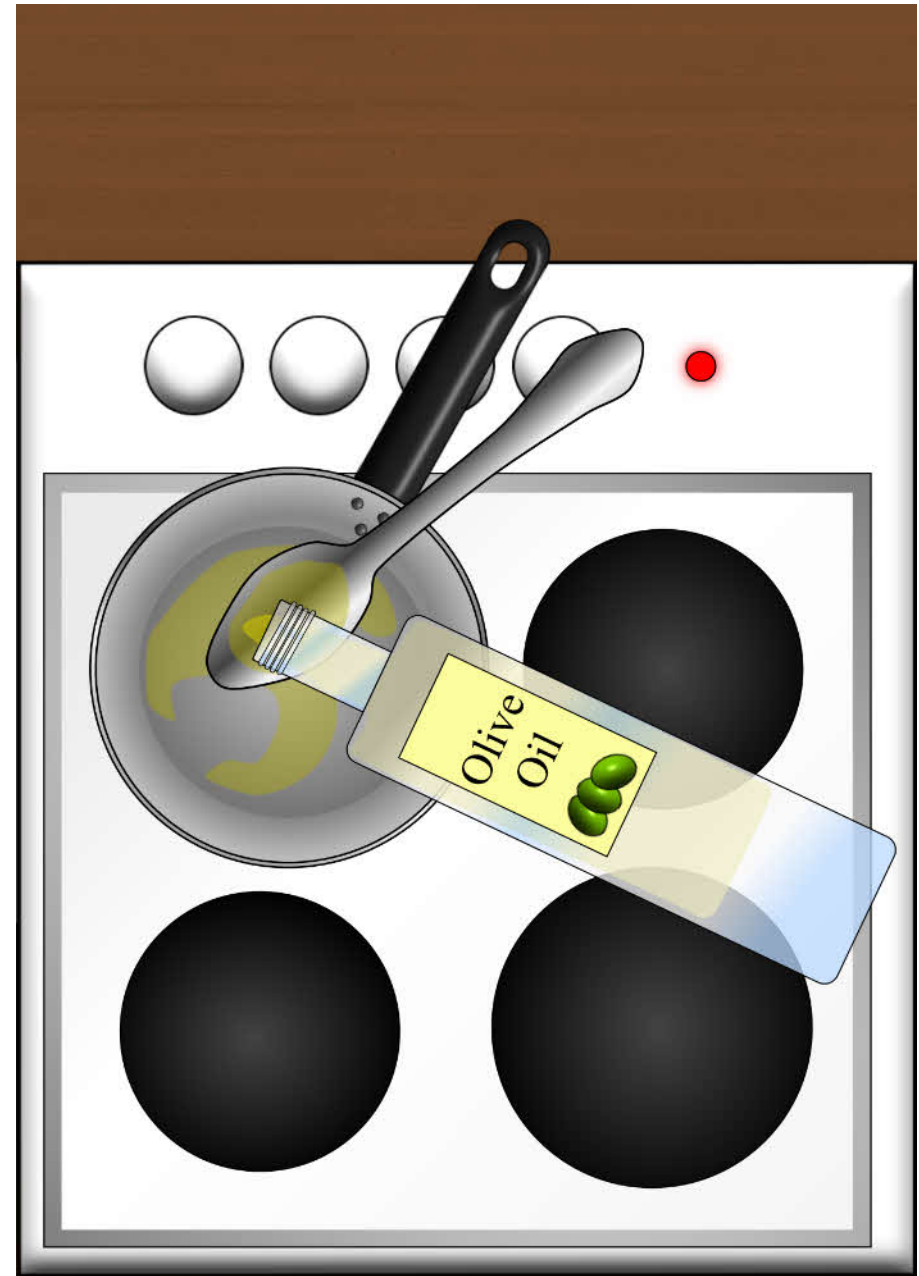
Grate the cheese  
and add some  
ground pepper.



## *Making a cheese omelette*

**3.**

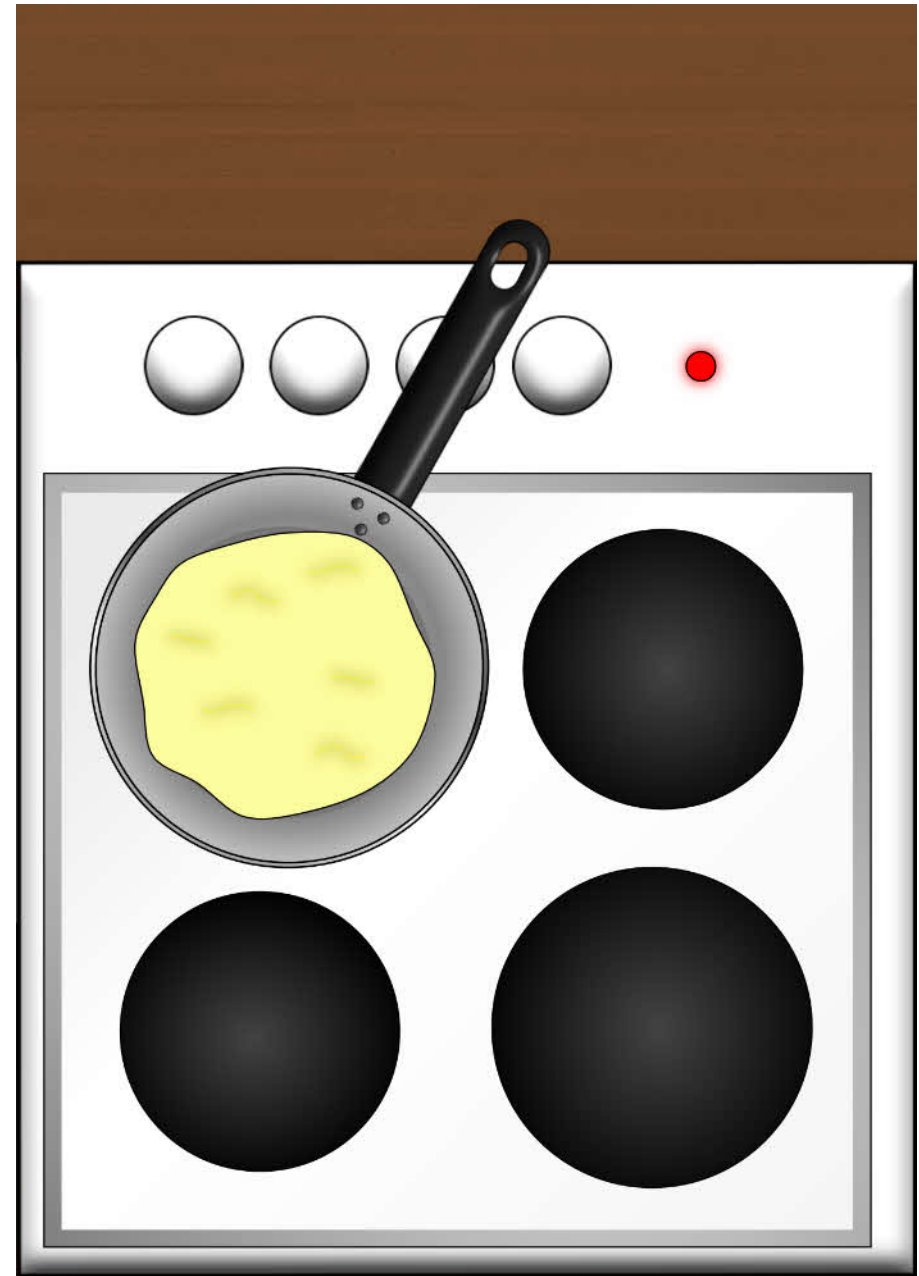
Heat the olive oil to a medium temperature in a frying pan.



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**4.**

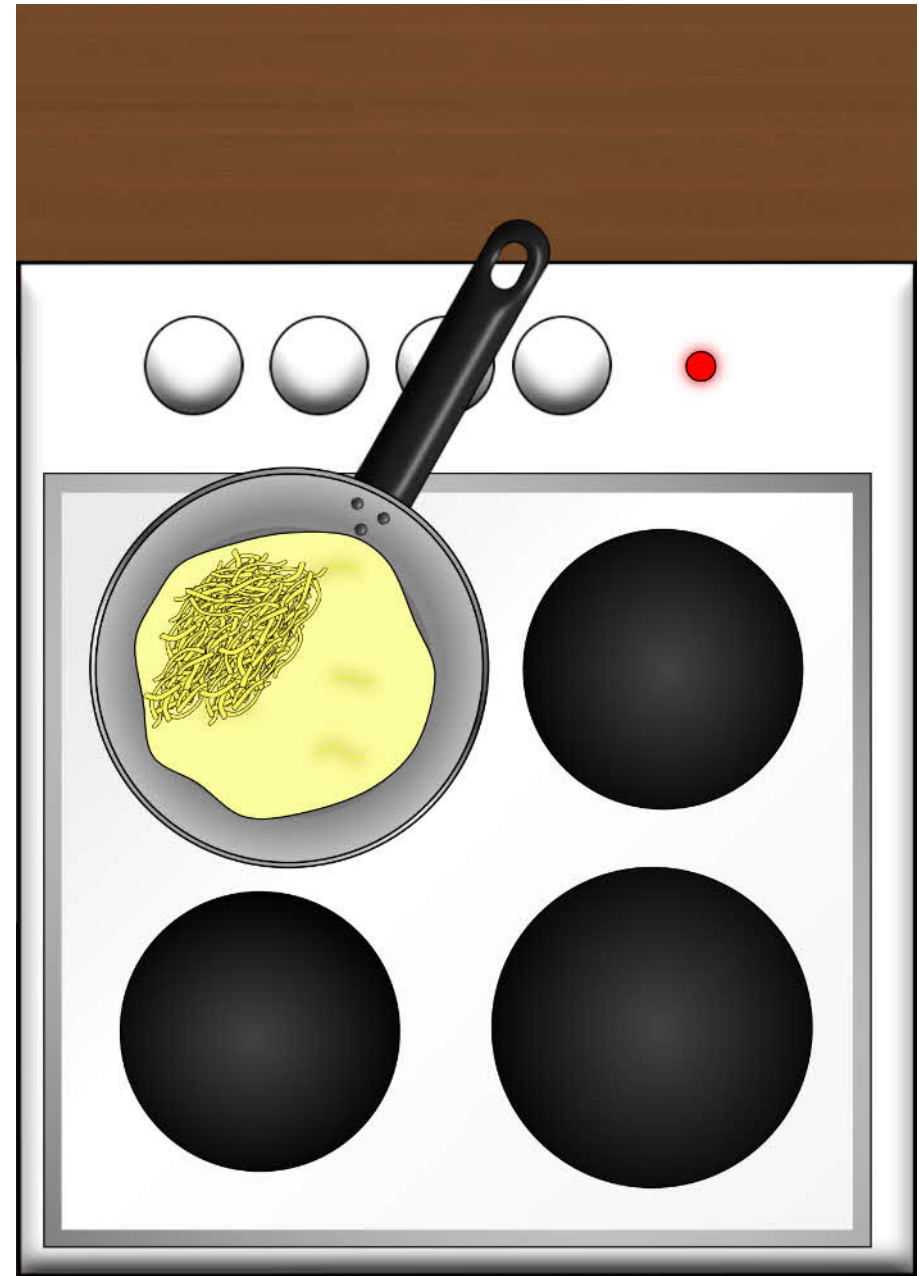
Pour in the egg mixture and mix after 30 seconds.



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**5.**

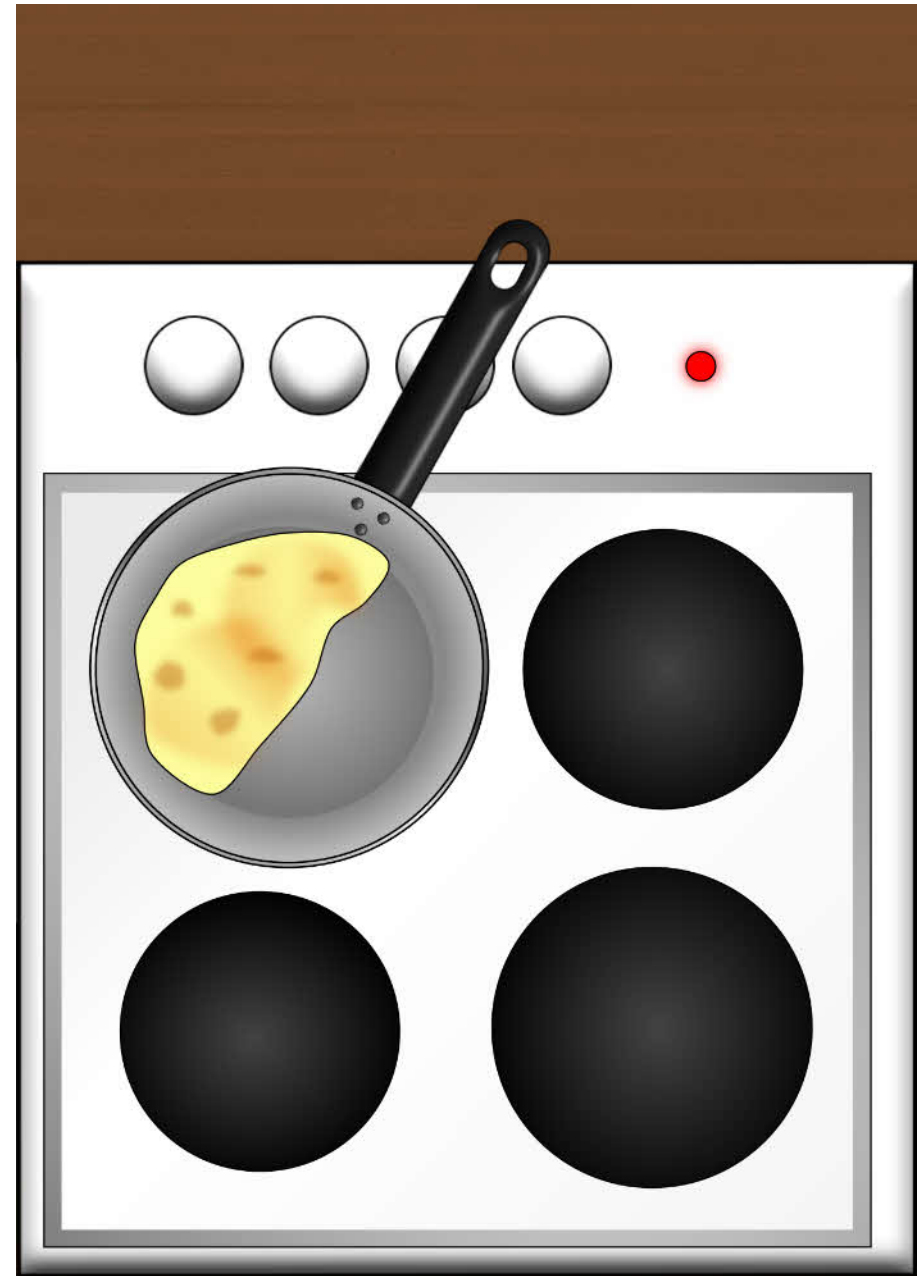
When half-cooked,  
sprinkle the cheese  
over half of the  
omelette.



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**6.**

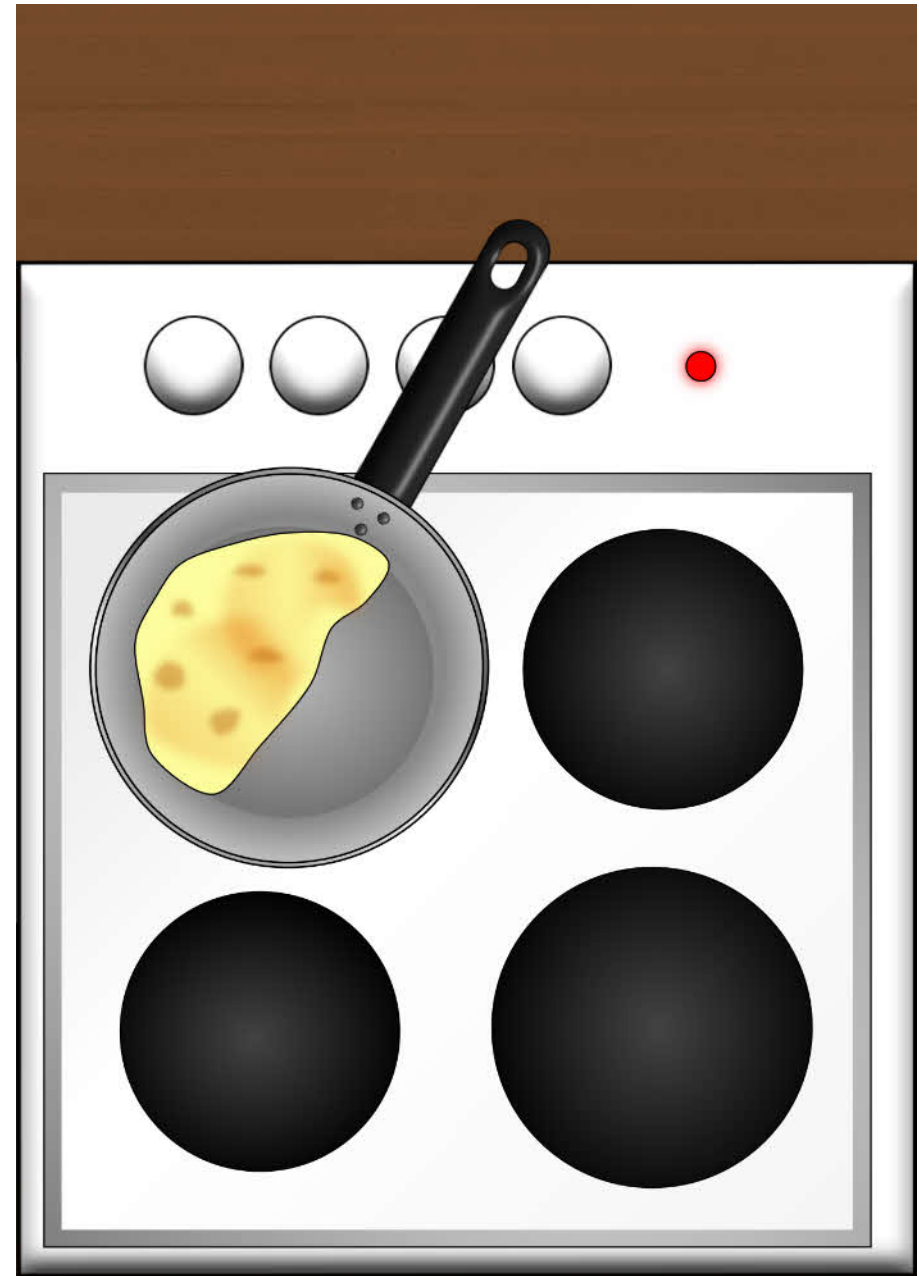
Cook until the top is firm and the cheese is beginning to melt. Then fold the omelette in half.



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**7.**

Cook each side  
for another  
30 seconds.





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**8.**

When cooked,  
slide the omelette  
onto a plate.

*Enjoy!*

