



Julia's Cuisine

By: Julia Pinney
Breakfast and Brunch

Webpage:
<http://www.juliascuisine.com/>

Mozzarella & Basil Omelette

Serves 2
Prep time: 5 minutes
Cook time: 10 minutes

Ingredients

4 Eggs
1/4 Cup/60 ml milk
Small bunch fresh chopped basil
1/2 Cup/50 grams fresh mozzarella, grated
Arugula leaves (optional)
Salt
Pepper
2 Tablespoons butter

Method

In a large bowl whisk together the eggs and milk. Whisk until light and foamy, about 1 - 2 minutes. Add the chopped basil and season with salt and pepper.

In an 8 inch non skillet set over medium heat, melt the butter and tilt to coat the pan. Pour in the egg mixture. Using a rubber spatula, start lifting the sides and tilting the pan little by little to let the egg cook evenly. Do this for about 5 - 8 minutes. When the eggs have almost set, evenly spread over the cheese. All the cheese to melt, 1 - 2 minutes. Fold over in thirds and remove from pan. Serve immediately.