

# SOUFFLÉ OMELETTE



## SOUFFLÉ OMELETTE

### Serves 2

- 3 eggs
  - ¼ teaspoon  
"Red Hill Truffles" sea salt
  - 2 tablespoons finely  
chopped chives  
(or dill, or chervil),  
plus extra for garnish
  - 1 tablespoon finely  
grated "Red Hill Truffles"  
truffle, using a micro-plane,  
plus extra for garnish
  - ½ tablespoon  
extra virgin olive oil
  - 1 tablespoon  
"Red Hill Truffles" butter
  - 80g goat chevre, crumbled,  
or 2 tablespoons finely  
grated parmesan
- 1 Separate eggs, placing the whites in a clean medium bowl and yolks in another medium bowl. Have ready a small non-stick heavy based frying pan (or two if you have them).
  - 2 Lightly stir yolks with the salt to combine.
  - 3 Whisk whites until firm peaks form.
  - 4 Fold half of egg whites into yolk mixture to combine. Add remaining whites, herbs and truffle and gently fold to just combine, taking care not to knock out the air from the whites.
  - 5 Meanwhile, heat half the oil and butter in a frying pan over a medium heat. Pour in half of the egg mixture, spreading to a 16cm diameter round.
  - 6 Scatter over half the chevre, or parmesan. Place a lid over the frying pan, reduce heat to low-medium and cook for 2 minutes.
  - 7 Remove lid and using a wide spatula carefully lift and flip one half of the omelette over onto of the other side.
  - 8 Carefully slide onto warmed serving plate. Scatter with extra herbs and finely grated truffle. Repeat cooking with remaining mixture. Serve immediately.



Scan for more  
truffle recipe ideas.



[www.redhilltruffles.com](http://www.redhilltruffles.com)

 @redhilltruffles