



MUSHROOM OMELETTE WITH MOZZARELLA AND CRESS

INGREDIENTS

- 200 g button mushrooms, sliced
- 2 tsp fresh thyme
- 6 medium eggs, beaten
- Optional: 100g grated Parmesan cheese
- Optional: Nutrilite Fibre Powder
- 150 g mini mozzarella balls, cut in half
- 30 g of fresh cress, ends cut off
- 1 tsp olive oil
- 2 tbs butter
- salt and pepper to taste
- ground red pepper

METHOD

1. Heat 1 teaspoon of olive oil in the pan over medium heat. If using the iCook Non-Stick Fry Pan, you won't need oil. Once hot, add the mushrooms and fry until golden brown on both sides. Season with salt and pepper and sprinkle with thyme. Remove the mushrooms from the pan and set aside.
2. Stir in the salt and the optional grated parmesan and Nutrilite Fibre Powder in the bowl with the beaten eggs.
3. Melt 1 tablespoons of butter in the pan over medium heat and add half of the egg mixture. If using the iCook Non-Stick Fry Pan, you won't need butter. Gently swirl the pan so that the surface of the pan is covered with the mixture. Once the layer has cooked, place half of the mushrooms and five of the half mozzarella balls on one side of the omelette and then fold it over. Then, holding the pan at an angle, gently slide the omelette over the edge of the pan onto a plate with a tug.
4. Do the same with the second omelette.
5. Garnish with fresh cress and a few remaining mushrooms. Season with salt and ground red pepper to taste.