

## 🍳 Recipe: Omelette

Omelettes (or omelets) are quick, easy, and very versatile. They're great at any time of the day, but I particularly like them at breakfast or brunch, with some toast.

The timing for this recipe is very important. Following these instructions to the letter will leave you with a very light, fluffy omelette that will melt in your mouth.

**Yield** 1-2 servings

**Time** 10 minutes

**Tools**

- large saucepan with cover
- medium bowl
- whisk or electric hand mixer
- spatula

**Ingredients**

- 2 eggs
- 1 t milk, cream, or water
- 1 T butter
- Salt + pepper (optional)

**Directions**

**Heat** the butter in the saucepan over very low heat. While waiting for it to melt,

**Whisk** the eggs with the milk and salt/pepper until they start to foam, about 3 minutes. If you have a hand mixer, this will only take 30 seconds or so.

**When** the butter is melted and slightly bubbly, tilt the pan or use the spatula to spread the butter along the entire bottom and about ½ an inch up the sides of the pan.

**Pour** in the beaten eggs and cover the pan. Cook over medium-low heat for about 3-5 minutes, until the bottom is golden brown and the top is set.

**Notes**

This is a very basic, plain, fluffy omelette. For ideas on what to add to the omelette or serve with it, see my [omelette ideas](#) page.

When using onions or garlic, sauté them in the butter and then pour the eggs on top. Stir vegetables, herbs, and soft cheese (e.g., ricotta, cream) into the eggs. Sprinkle grated cheese over the top about 30 seconds before the omelette is ready.

For maximum lightness and fluffiness, this recipe works best with just two eggs. If you want more servings, I recommend making separate omelettes, each with two eggs.

Omelettes (or omelets) are very flexible - you can eat them plain or with anywhere from one to a dozen ingredients. Here are some possible additions and toppings for interesting omelettes. For cooking instructions, see my [omelette recipe](#) page.

## Omelette Additions

- Bell peppers
- Cheese, soft (cream, ricotta, blue, feta, goat...)
- Garlic (raw or sautéed)
- Herbs (basil, rosemary, chives...)
- Hot peppers
- Mushrooms (raw or sautéed)
- Olives
- Onions (raw or sautéed)
- Scallions
- Spinach

## Omelette Toppings

- [Aioli](#)
- Cheese, grated (cheddar, parmesan, Swiss, Edam...)
- [Guacamole](#)
- [Mayonnaise](#)
- [Pesto](#)
- [Salsa](#)
- Soy sauce
- [Tapenade](#)
- Tomatoes (fresh or sun-dried)
- [Tomato sauce](#)

## My Favorite Combinations

### Herb and Cheese Omelette

- 1 T butter
- 2 eggs
- ½ c chopped herbs
- 4 oz grated cheese

Stir the herbs into the beaten eggs and cook per [instructions](#), sprinkling the cheese on top of the omelette 30 seconds before you remove it from the stove. Serve with toast, jam, and [aioli](#) or [mayonnaise](#).

### Mexican Breakfast Omelette

- 1 T butter
- ½ small onion, diced
- 2 cloves garlic, minced
- 2 eggs

Sauté the onion and garlic until translucent. Pour the eggs on top and cook per [instructions](#). Serve with [Spanish rice](#), [refried beans](#), [salsa](#) or diced tomatoes, [guacamole](#), and [tortillas](#).

### Vegetable Omelette

- 1 T butter
- 2 eggs
- ½ c steamed, diced vegetables (artichoke hearts, asparagus, mushrooms, onions, peppers, spinach, etc.)

Stir the vegetables into the eggs and cook per [instructions](#). Serve with toast, jam, and [tomato sauce](#), fresh tomatoes, [aioli](#), or [mayonnaise](#).

## Irish Omelette

6 Small or 4 Large Eggs

135g (5oz) Mashed Potato

1 tbsp Chopped Chives or Spring Onion

25g (1oz) Butter

Lemon Juice

Salt and peppers

Separate the eggs.

Beat the yolks, adding salt and pepper to taste.

Whisk the egg whites until stiff.

Combine the beaten yolks, mashed potato, a squeeze of lemon juice and chives (or spring onions), ensuring they are thoroughly mixed.

Gently fold in the whisked egg whites, retaining as much air in the mixture as possible.

Melt the butter in a frying or omelette pan over a medium heat.

Pre-heat the grill.

Cook until just set, and then place under the grill until the top is lightly browned.

Serve immediately.

## Cheese and Mushroom Omelette

Category: [Breakfast](#), [Cheese & Eggs](#), [Fried](#)



Yield: [4 servings](#)

### Ingredients:

- 8 large eggs, beaten
- 1/2 lbs assorted mushrooms
- 1/4 cup grated cheese
- 1 tbsp cream
- 2 tsp chopped chives
- 3 tbsp butter
- x salt and pepper for seasoning
- 1/4 cup sliced ham or bacon

### Procedures:

- 1** NOTE: You may use your choice of mushrooms - morel, chanterelle, wood ears, champignons de paris, etc.
- 2** Clean and wash the mushrooms. If using dried mushrooms, make sure they are soaked. Pat dry on paper towels.
- 3** Heat a third of the butter on a small pan. Saute the sliced ham or bacon and add the assorted mushrooms. Saute mushrooms over high heat for 3-4 minutes. Set aside.
- 4** Stir in the cream with the eggs.
- 5** In a large, non-stick pan, melt the rest of the butter over high heat, then pour in the eggs and let it cook without stirring.
- 6** After 2-3 minutes, sprinkle the grated cheese on top, then add the sauteed mushrooms.
- 7** Fold the omelette, then serve with bagels or toasts.

---

## Greek Omelette

*Just too damn good!!*



---

**3 eggs**  
**1/2 cup chopped spinach (drained)**  
**1/3 cup crumbled feta cheese**  
**2 Tbsp. bacos (or bacon bits)**  
**1 Tbsp. sesame seeds**  
**2 pinches of garlic powder and pepper**

1. Scramble eggs in a mixing bowl.
2. Add ingredients and combine.
3. Pour mixture into a well-greased pan (I use cooking spray).
4. Cover and cook on medium heat for about 5 minutes (or until eggs are well cooked).
5. Fold in half and serve.
6. Suggested sides: sliced tomato, avocado, toast, bagel, or english muffin.
7. Bon Appetite!!

**Preparation Time: 15 minutes**

**Serves: 1**