



Super Fluffy Omelet

Description

Whip up a cloud-like breakfast with this Super Fluffy Omelet recipe that'll have you floating on air. Elevate your morning routine with this light and airy twist on a classic omelet, perfect for impressing your brunch guests.

Ingredients

for 2 servings

- 5 large egg whites
- 3 large egg yolks
- 2 tablespoons unsalted butter, halved
- salt, to taste
- pepper, to taste
- fresh chive, chopped, for garnish

Preparation

1. Separate the egg whites and the egg yolks in two separate bowls. You only need 3 yolks, so discard the other 2 or reserve for another use.
2. Whisk the egg yolks until they become homogenous and pale in color. Set aside.
3. Transfer the egg whites to a large bowl and whisk until they triple in size and become white with medium peaks.
4. Carefully fold the egg yolks into the egg whites until fully incorporated.
5. Pour the egg mixture into a medium nonstick frying pan with a lid. Cook over medium-low heat until bottom of omelet has set, about 5 minutes.
6. Lift up each side of the omelette and drop a tablespoon of butter underneath.
7. Cover the pan and cook for another 5 minutes, or until the top of the omelet has set.
8. Remove the lid and season the omelet with salt and pepper. Remove the pan from the heat.

9. Fold the omelette onto a plate and sprinkle with chives.
10. Enjoy!

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