

Fried Cheese Crust (Inside Out) Omelette



Preparation time: 15 mins

Serves: 1 person

User Rating: ★★★★★

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Inside out is the new way to eat your omelette! In this recipe, we use cheese as a base to create a crispy outer crust. Nestled inside are warm eggs and all of your favourite fillings. After taking a bite we realised breakfast would never be the same again. Learn how to make it for yourself below.



Ingredients

- 1 Tbsp olive oil
- 4 mushrooms, sliced
- 5 cherry tomatoes, halved
- Salt and pepper
- 2 eggs
- 1 Tbsp milk or cream

- ⅓ cup grated tasty cheese
- A pinch of basil leaves
- Mixed leaves and cherry tomato salad, to serve

Method

1. Heat oil in a small (approx. 20-24cm) non-stick frying pan over medium-high heat. Add mushrooms and cook for 2-3 minutes.
2. Add tomatoes and continue cooking until just softened. Season with salt and pepper and transfer to a bowl. Reduce heat to medium.
3. In a separate bowl, whisk eggs and milk together and season with salt and pepper.
4. Sprinkle cheese evenly over the base of the empty frying pan. Once the cheese is melted and bubbling, pour the egg mixture over the cheese.
5. Without stirring or tilting the pan, cook for about 3-4 minutes until set around the edges. Loosen set edges with a heatproof rubber spatula. Cook for a few minutes more until almost set on top, use a spatula to loosen from the bottom.
6. Spoon the mushroom and tomato mixture over one side of the omelette. Fold the omelette over mushrooms and tomatoes.
7. Transfer to a plate. Scatter with basil leaves. Serve immediately with tomato salad.

Notes

- You must use a non-stick frying pan to achieve the perfect golden crust. It will also ensure the omelette slides out of the pan effortlessly.
- Keep an eye on the heat and reduce if cheese is browning too quickly before the egg sets.