



Italian omelette with Jersey cheese, tuna cream with pistachio, cooked ham & toralli



Ingredients

- 12 eggs
- 300 gr Henri Willig Organic Jersey cheese, cut into cubes
- 300 gr cooked ham
- 120 gr tuna cream with pistachios
- Q.b. taralli (Q.b. means quanto basta which is as much as it takes)
- Q.b. extra virgin olive oil
- Q.b. salt

Preparation method Italian omelette making

Discover the charm of Italian cuisine with this delicious recipe for an Italian omelette, enriched with Henri Willig's creamy Dutch Jersey cheese. A perfect combination of simplicity and flavour, this omelette is ideal for both brunch and lunch. The addition of tuna cream with pistachios and cooked ham adds a unique twist to this traditional dish. This recipe is easy to follow and offers a flavourful experience. Be inspired by the Italian flair and enjoy a delicious omelette with Henri Willig's quality cheese.

Preparation

- 1: Beat the eggs with a fork in a bowl and add a few pinches of salt.
- 2: Add the diced cheese and tuna cream, and mix everything together.
- 3: In a pan, heat enough olive oil and when the oil is hot enough, pour in the mixture.
- 4: Fry this on low heat possibly with a lid on top.
- 5: Add the sliced ham and crumbled taralli before flipping the omelette.
- 6: Fry for about 5 minutes. Using the lid, turn the omelette over and fry the other side, still on low heat.
- 7: Serve at the table with the taralli and any leftover cheese cubes and tuna cream with pistachios.

Ready to make your own Italian omelette?

Enjoy your homemade Italian omelette, a tasty creation with the delicate Henri Willig Organic Jersey cheese. Ideal as an appetiser or for a tasty brunch. Order the necessary cheese and accessories now in our webshop to bring this delicious recipe to life. Buon appetito!