



Italian omelet with Jersey cheese, tuna cream with pistachios, cooked ham & toralli



Ingredients

- 6 eggs
- 150gr diced Henri Willig cheese
- 150gr cooked ham
- 60gr tuna cream with pistachios
- Q.b. taralli (Q.b. means quanto basta and that is as much as necessary)
- Q.b. extra virgin olive oil
- Q.b. salt

Bereidingswijze

Italian omelet with Dutch jersey cheese

Beat the eggs with a fork in a bowl and add a few pinches of salt.

Add the cubed cheese and tuna cream, and mix everything together.

Heat enough olive oil in a pan and when the oil is hot enough pour in the mixture.

Fry this over low heat possibly with a lid on. Add the sliced ham and crumbled taralli, before turning the omelet. Bake for about 5 minutes.

Using the lid, turn the omelet over and fry the other side, still on low heat.

Serve at the table with the taralli and any remaining cubed cheese and tuna cream with pistachios.

Excellent as an appetizer or delicious at brunch or lunch.

Thanks to Henri Willig cheese fan @Le_ricette_stregate who shared this delicious recipe with us.