

Fruit Omelette

Servings: 2

Prep Time: 15min

Cook Time: 15min



Ingredients

- 125 ml full cream milk
- 3 eggs
- Salt & pepper
- Bacon or ham
- 2 figs
- 1 pear
- Cranberry-flavoured cheese

Directions

1. For the omelette, break the 3 eggs into a bowl and add the milk into the mixture.
2. Stir with a fork until mixed in totally.
3. Add salt and pepper.
4. Add a tsp. of olive oil in a medium heat pan.
5. When pan is warm, add the mixture to the pan and bake omelette to preference.
6. For the filling, fry bacon in a pan until crispy and ready.
7. Cut figs in half.
8. Cut pear into small pieces.
9. Add all the above fillings into the middle of your omelette.
10. Add cheese on top of the filling.
11. Fold the corners of the omelette in to form a square in the middle of the omelette. Use toothpicks to keep the omelette together.