

## Truffled Mushroom Omelette

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Quantity	1. Port				
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Category	BREAKFAST				
Time	Preparation time	2 minutes	Cooking time	2-3 minutes	.....
Difficulty	Beginner - Intermediate				

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### **Ingredients**

QUANTITY	UNIT	PRODUCE
10	gr	Butter unsalted
3	pc	Eggs (free range)
20	gr	Parmesan cheese grated
3	ml	Truffle oil (preferred white truffle)
25	ml	Cream cooking
5	gr	Parsley flat, chopped
To taste		Sea salt flakes
To taste		Black pepper mill
40	gr	Mushroom button finely sliced

### **Mise en place / Pre-Preparation**

- Wash and finely slice the button mushrooms
- Chop finely the flat parsley
- Add three eggs, parmesan cheese, cream, sea salt, black pepper mill, truffle oil and mix well (squirreling with a fork)

### **Follow instruction on my Picture Recipe for this dish / recipe**

[http://www.enabledcooking.com/wp-content/uploads/2015/02/PR\\_Truffled-Mushroom-Omelette.pdf](http://www.enabledcooking.com/wp-content/uploads/2015/02/PR_Truffled-Mushroom-Omelette.pdf)

### **Remarks / Comments:**

-Truffle oil can be replaced by Truffle salt or (if you can afford it) freshly shaved black Truffles (Australia in season from July-August – from Tasmania, Orange and other regional areas of NSW and VIC | Europe (France / Italy) season from November till December). There is as well a cheaper Black “Summer” Truffle available from Europe during July and August.

