



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

Italian omelette with Dutch jersey cheese

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

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

In a pan, heat enough olive oil and when the oil is hot enough the mixture into it.

Fry this on low heat possibly with a lid on top. Add the sliced ham and crumbled taralli before flipping the omelette. Bake for about 5 minutes.

Using the lid, invert the omelette and fry the other side, still on low heat.

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

Excellent as a starter or delicious at brunch or lunch.

Courtesy of Henri Willig cheese fan @Le_ricette_stregate who shared this delicious recipe with us.