

POTATO AND EMMENTAL OMELETTE



Serving: 4

Cooking Time: Not Specified

Prep Time: 10 min

INGREDIENTS

- 4 large eggs

- Salt and freshly ground black pepper, to taste
- 50g Emmental, grated
- 1 shallot, finely chopped
- 15ml (1 tbsp) fresh sage, finely chopped
- 1 bay leaves
- 50g butter
- 500g potatoes, peeled and coarsely grated

INSTRUCTIONS

Add the eggs into a large mixing bowl and season well. Use a fork to beat the mix to combine. Mix in the cheese, shallots and sage. Heat the butter in a frying pan and pour in the egg mixture. With a wooden spoon cook beating the egg as it is cooking, for about 7minutes. Serve while still hot with crispy bread.