



Omelette



Ingredients

- Eggs 3
- Cheese 1/4 cup grated
- Chives 2 tbsp finely chopped
- Fortune Rice Bran Health Oil 2 tbsp
- Water 2 tbsp
- Salt and pepper as per taste

Steps

- Crack eggs into a large bowl, season with salt and pepper and whisk well for 2–3 mins.
- **Technique in focus #1:** Add 1 tbsp water.
- **Technique in focus #2:** Whisk until froth appears.
- **Technique in focus #2:** Heat Fortune Rice Bran Health Oil in a frying pan on medium low heat. Don't let the pan smoke.
- Pour the egg mixture. Pull sides and lightly scramble the eggs for even cooking. Allow them to set.



- Sprinkle the grated cheese along with chives or basil. You can also add in some mushrooms as per your choice.
- Now flip one-half of the egg over onto itself to form a semi-circle and flip again to the other side.
- Once done, your fluffy breakfast is ready to be relished with toast, butter and a beverage of your choice.