

INGREDIENTS

- 1 tablespoon olive oil, plus 2 teaspoons extra for eggs
- 300g mixed mushrooms (trimmed, sliced if large)
- 50g pancetta
- 1 cup frozen peas (blanched)
- 2 tablespoons flat leaf parsley (finely chopped)
- 1 tablespoon fresh tarragon
- 6 eggs
- 2 tablespoons dry white wine
- 1/3 cup or 25g parmesan (grated)

INSTRUCTIONS

1. Preheat the oven to 170°C.
2. Heat oil in a pan over medium heat.
3. Cook mushrooms, tossing occasionally, for 10 minutes until golden.
4. Add peas, parsley and tarragon, season to taste, then toss for 1 minute to heat through.
5. Keep warm.
6. Meanwhile, cook pancetta in a small pan until crisp. Set aside.
7. Whisk eggs, white wine, 2 tablespoons parmesan and some salt and pepper together in a bowl.
8. Heat 1 teaspoon oil in a small fry-pan over high heat, swirling to coat.
9. Add half the egg and cook for 20 seconds, without touching it, until the bottom has lightly set.
10. Using a wooden spatula or spoon, give the egg mixture a big slow stir, sweeping it around the pan, allowing the uncooked egg to spill over and make contact with the heat.
11. While still soft and wet, tip the eggs onto a warm plate and keep warm in the oven while you repeat with remaining olive oil and egg.

TO SERVE

1. Spoon mushrooms over each Omelette.
2. Add pancetta and remaining parmesan.



Italian Style Omelette with Mushrooms and Pancetta



2 servings



30 mins

This light dish packed with flavor will have your taste buds dancing with delight. Enjoy!