

Open-faced Omelette with Mushrooms & Taleggio



Serves 1 Prep 5 mins

Cooking 20 mins

Easy

Ingredients

butter for frying
150g chestnut mushrooms, sliced
2 eggs, beaten and seasoned
50g taleggio, sliced
a handful of salad leaves, to serve

1. Heat the grill. Melt a knob of butter in a small non-stick frying pan, add the mushrooms, season and cook until soft and golden.
2. Scrape the mushrooms out of the pan and add another knob of butter. Pour in the eggs and let the bottom set a little, then draw in the sides and let the uncooked egg flow into the gaps. Once the egg is almost set, scatter over the mushrooms and lay the taleggio slices on top. Flash under the hot grill to just set the top and start to melt the cheese. Remove and top with the salad leaves, just before serving.