



So fluffy beer omelette

NIBBLEDISH CONTRIBUTOR

Ingredients

omelette

- 3 eggs
- 10 - 20g butter, chopped up for easy beating
- 1/4 - 1/2 cup asahi beer
- 1/2 tomato, chopped
- 1 - 2 button mushrooms, chopped

sides

- snowpea sprouts
- double cream brie
- hp sauce

Instructions

beat eggs, butter and beer together.

heat pan to medium, then dump the wet mix in.

when the bottom starts to cook, add tomato & mushrooms, covering only a semicircle.

when the bottom is rather cooked, carefully fold the uncovered flap over the topping.

leave it to cook a bit more, then gently flip the omelette over.

remove when it has cooked as you like it.

this dish was a lucky accident. i was damn hungry and the milk was 2 days out of date. luckily, we had 3 sixpacks right next to it. :)