

Donald's goat cheese omelette

Note: normally made in a session of making the recipe four times, made 2 eggs at a time, to use up a 4-oz (113g) package of goat cheese as purchased at my local grocery store, and omelettes not kept fresh for eating immediately or in the following day(s) are frozen individually in containers

Ingredients:

- Olive oil or other cooking oil for frying pan
- 2 large eggs
- 1 oz milk
- 1oz (28g-30g) goat cheese, crumbled / cut into small chunks
- 1/2 teaspoon baking powder

Equipment:

- 6" / 15cm round non-stick frypan (appropriate to stove top used, including induction compatible as appropriate)
- Mixing bowl
- Measuring cup
- Measuring spoon (1/2 teaspoon)
- Whisk or fork
- Soup spoon
- Cover for frypan (aluminum pie plate, plate, etc.)
- Egg flipper
- Stove top / single burner portable stove (if stove is induction, induction compatible pan is required)

Making the omelette:

- Place frypan on stove
- Turn on stove to a low setting
- Add olive oil to frypan
- Cover frypan
- Take out eggs
- Break eggs in mixing bowl
- Take out milk
- Measure out milk (I usually just measure by eye)
- Add milk
- Take out baking powder
- Measure out baking powder
- Add baking powder
- Whisk egg, milk, and baking powder mixture
- Take out 1oz (28g-30g) of goat cheese -- often, 1/4 of a 4oz (113g) roll of goat cheese
- Crumble / cut up goat cheese into small chunks
- Add goat cheese to egg, milk, and baking powder mixture
- Quickly mix in goat cheese to egg, milk, and baking powder mixture
- When pan is hot, transfer egg, milk, baking powder, and goat cheese mixture to pan, using a

spoon as necessary to transfer all the mix

- Cover pan
- After a few minutes when the egg mix is mostly congealed: Using the egg flipper, gently lift half of the omelette and fold over the other half of the omelette
- Place cover on pan for a minute or two
- Using the egg flipper, gently cut the omelette in two
- Using the egg flipper, gently turn over each omelette half
- Cover pan again
- After a minute or two, remove omelette halves from pan and serve
- Omelette freezes reasonably well, or keeps in the refrigerator for up to a week