



Omelette soufflé with chives and SAINT ALBRAY



Preparation
15



Cooking



4 people

Ingredients

8 eggs, 120 g of SAINT ALBRAY, 4 tomatoes, 150 g of a heel of white ham (or 3 slices of white ham), 10 cl of milk, 2 spoonfuls of chopped chives, 2 spoonfuls of lemon juice, 2 spoons of stirred yogurt, 1 teaspoon of olive oil

Preparation

Break 4 eggs into a bowl. Break the 4 remaining eggs by separating the yolks from the whites. Mix the yolks with the full eggs and add the milk. Mix. Put the whites in another bowl. Add a pinch of salt and form stiff peaks using an electric whisk. Pour the stiff egg whites carefully to a second bowl. Cut the heel of white ham into dice and add to the omelette. Pour into a large anti-stick pan, leave to cook for approximately 6 to 8 minutes over a medium heat, covering if you wish and checking from time to time that the omelette has not stuck to the pan. Meanwhile, slice the tomatoes and put in a salad bowl. Mix the yogurt, lemon juice and olive oil in a bowl. Add salt and pepper. Top the tomato salad with the dressing. Remove the rind of the SAINT ALBRAY and cut into dice. When the omelette is nearly cooked, add the SAINT ALBRAY, cut into dice and sprinkle with chives. Leave to cook for several more seconds then turn off the heat and leave to cool for 2 minutes before serving. Recommendation: replace white ham by smoked ham. Cook for 2 minutes until golden brown before pouring in the beaten eggs. To save time use pre-packaged diced ham, frozen chives and pre-packaged lemon juice.