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Potato and courgette omelette



Emmental cheese and potato omelette



Peas and bacon omelette



Serves 2



Potatoe and courgette

OMELETTE

⌚ 6min

Ingredients:

2 eggs

2 tbsps Parmesan cheese

180 gr potatoes and courgettes

A spring of mint

Salt and pepper to taste

1. Wash the courgette and peel the potato and grate them using the large holes of the grater.
2. Break two eggs inside the omelette maker and beat them with a fork.
3. Add salt, ground pepper, the Parmesan cheese and the chopped mint leaves.
4. Close with the lid and cook in the microwave oven for 6 minutes at 700 W.

Emmental cheese
and potato

OMELETTE

⌚ 6min



Ingredients:

3 eggs

70 gr Emmental cheese

130 gr diced steamed potatoes

Salt and pepper to taste

1. Break two eggs inside the omelette maker and beat them with a fork. Add salt and ground pepper.
2. Add the sliced cheese and the potatoes to the eggs.
3. Close with the lid and cook in the microwave oven for 6 minutes at 700W.

Peas and bacon

OMELETTE

 6min



Ingredients:

3 eggs

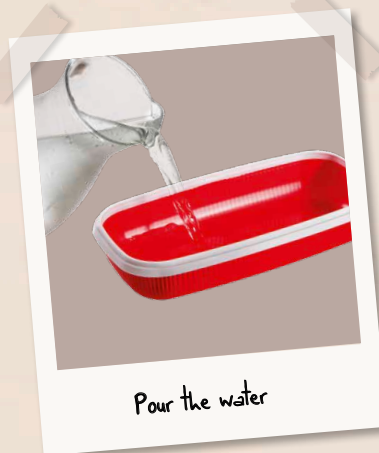
50 gr bacon

130 gr peas

1 tbsp Parmesan cheese

Salt and pepper to taste

1. Break two eggs inside the omelette maker and beat them with a fork. Add salt and ground pepper.
2. Add the diced bacon and the peas to the eggs.
3. Close with the lid and cook in the microwave oven for 6 minutes at 600 W.



ENJOY YOUR MEAL!

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