

Cheese Omelette

Perfect French cheese omelette recipe with fluffy eggs, melted cheese, and fresh herbs. Quick 15-minute breakfast, brunch, or dinner meal.

5 min

PREP

10 min

COOK

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Cheese Omelette

Ingredients

- 3 egg
- 1 cup kashari cheese
- 3 tbsp milk
- 2 tbsp sunflower oil
- 4 sprig parsley
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the egg mixture**

Crack 3 eggs into a medium bowl. Beat vigorously with a whisk or fork for 30-45 seconds until completely uniform with no streaks of egg white visible. Add 1 cup milk and whisk until well combined. Season with 1 teaspoon salt and 1 teaspoon black pepper.
- 2 Prepare the filling**

Grate the cheese into a small bowl. Finely chop 4 sprigs fresh parsley until you have about 2 tablespoons chopped herbs.
- 3 Heat the pan**

Heat an 8-10 inch non-stick skillet over medium-low heat for 1-2 minutes. Add 2 tablespoons butter and swirl to coat the bottom completely as it melts.
- 4 Start cooking the eggs**

Pour the egg mixture into the heated pan and let it spread evenly. Cook undisturbed for 30 seconds until the edges begin to set.
- 5** Using a rubber spatula, gently push the cooked edges toward the center while tilting the pan to let uncooked egg flow underneath. Continue this process for 2-3 minutes until the eggs are almost set but still slightly wet on top.
- 6 Add the filling**

Sprinkle the grated cheese and chopped parsley over half of the omelette surface. Cook for 30-60 seconds until the cheese begins to melt and the bottom is golden brown.
- 7 Fold and finish**

Using the spatula, carefully fold the empty half of the omelette over the filled half. Cook for 30 seconds more to set the shape.
- 8** Brush the top with 1 tablespoon butter for a glossy finish. Slide the omelette onto a serving plate and serve immediately while hot.

Tips

Beat eggs vigorously until completely uniform in color with no streaks of egg white visible - this ensures even cooking and smooth texture throughout the omelette.

Use medium-low heat throughout the cooking process to prevent the eggs from becoming rubbery or developing brown spots on the bottom.

Always grate cheese fresh rather than using pre-shredded varieties, as fresh cheese melts more smoothly and creates better texture.

Don't overfill your omelette with ingredients - too much filling makes folding difficult and can cause the omelette to tear or become unwieldy.

Tilt and shake the pan while the eggs are still liquid to ensure even distribution and prevent sticking to the bottom.

Add cheese and herbs when the eggs are still slightly wet on top - the residual heat will melt the cheese perfectly without overcooking.

Use a rubber or silicone spatula to gently fold the omelette - metal utensils can scratch non-stick surfaces and tear delicate eggs.

Serve immediately while the interior is still creamy and the cheese is perfectly melted for the best texture and flavor experience.