



# Cheese Soufflé Omelette

<https://www.mainland.co.nz/recipe/cheese-souffle-omelette.html>



**Prep Time**  
**10 mins**

**COOKING Time**  
**10 mins**

**SERVES**  
**2**

A hearty weekend breakfast calls for an omelette packed full of flavour – and this soufflé number, made with Edam Grated Cheese, is just the ticket. It sounds impressive but is easy to make and on the table in minutes.

## Ingredients

- 3 eggs, separated
- 1 tbsp flour
- 2 tbsp herbs (eg parsley, chives, chervil), finely chopped, plus extra to garnish.
- 1 cup Mainland Edam Grated Cheese
- 30g Mainland Natural Butter
- 1/2 leek, washed and thinly sliced
- Freshly ground black pepper and salt, to taste

## Method

1. Preheat grill on a medium-high setting.
2. Whisk egg whites until stiff, but not dry. Fold through the combined egg yolks, sifted flour, herbs, pepper, salt and a 1/3 of the Mainland Edam Grated Cheese.
3. Melt Mainland Natural Butter in a 20cm non-stick pan over a medium heat. Sauté the leeks for 2 minutes until slightly soft, then add in the omelette mixture and cook for 4 minutes without stirring, browning the bottom slightly.
4. Sprinkle over remaining Mainland Edam Grated Cheese, along with any remaining chopped herbs.
5. Place under the grill until cheese is melted and omelette is firm (4-5 minutes).
6. Remove omelette from grill and serve garnished with herbs and salad.