



Porcini mushroom omelette with quince relish and pickled red onions



Serves 2

INGREDIENTS:

100 g dried porcini mushrooms
5 **eggs**
1 quince
2 red onions
1 l water (hot)
50 g Pecorino **cheese**
1 shallot
5 g chervil
5 g marjoram
5 g parsley
1 chili
1½ tbsp sugar
1 tbsp **mustard seed**
100 ml **white wine**
20 ml white balsamic vinegar
1 tbsp vegetable oil
2 tbsp distilled white vinegar
70 g unsalted **butter**
salt
pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION:

For the omelette filling, place dried porcini mushrooms in a large bowl and cover with hot water. Allow to soak for approx. 30 min., stirring occasionally. Meanwhile, finely grate Pecorino cheese. Finely dice shallot. Roughly, chop chervil, marjoram, and parsley. For the relish, peel, quarter, and core the quince. Dice into small pieces. Finely dice some of the red onion. Remove the seeds from the chili pepper and dice finely. For the pickled onions, quarter remaining red onion and slice into thin wedges.

To make the relish, heat a pot over medium-high heat. Add sugar and let caramelize until golden brown. Add quince, diced red onion, and mustard seeds. Stir well, and then add the white wine and white balsamic vinegar. Let it simmer for approx. 30 min. Add diced chili pepper, season with salt to taste, and set aside.

To make the pickled onion, heat vegetable oil in a frying pan over medium heat. Then add the sliced red onion, vinegar, remaining sugar, season with salt and pepper, and simmer gently until the onions turn pink. Set aside to cool.

Break the eggs into a bowl, season with salt and pepper, and whisk until frothy, approx. 15 seconds. Melt a quarter of the butter in a frying pan set over medium heat and sauté the porcini mushrooms and shallots for approx. 3 min. Season with salt and pepper, and remove from the pan.

Wipe the pan clean, return to medium heat and melt remaining butter. Pour the eggs into the pan and let cook for approx. 4 min. or until the bottom is set but the surface is still raw. Scatter the fried mushrooms and grated Pecorino cheese on top. Fold one half of omelette into the centre, overlap with the other side, and cook for approx. a further 4 min. Serve with relish, pickled red onions, and fresh herbs.