



COOKING PASSION SINCE 1877

## Porcini mushroom omelette



Serves: 2

### INGREDIENTS

150g porcini mushrooms (if you gather them, ensure you are confident that you are gathering the correct mushrooms, some mushrooms are poisonous)

4 **eggs**

10g **butter**

150 ml **milk**

1 shallot

Fresh thyme leaves

A pinch of salt

Pepper, freshly ground

ALL ALLERGENS ARE MARKED IN BOLD

### PREPARATION

Start by sorting and cleaning the mushrooms. Cut them into thin slices. Now slice the shallot.

Mix the eggs and milk in a small bowl. Season with a pinch of salt and pepper.

In a frying pan, melt the butter on a medium heat. Then add the onions and wild mushrooms. When they are golden brown, add the egg-milk mixture. After about 5 - 7 minutes the eggs should have reached a firm consistency.

You can serve the omelette directly from the pan with a few fresh thyme leaves scattered on top.