

# Pizza Omelette

## Ingredients – Serves 2

### For the Omelette

- 4 eggs, beaten
- Salt and fresh black pepper
- 1 tablespoon cold water or milk
- 1 oz of butter

### For the topping

- 1 oz of butter
- 1 medium onion, chopped

- 2 teaspoons of tomato puree
- A pinch of dried, mixed herbs
- 4 rashers of lean bacon, rind removed
- 3 ozs Cheddar cheese, grated



## Method

1. Combine the eggs, seasoning to taste. Add water or milk and set aside.
2. Melt the butter for topping in a saucepan, add the onions and cook until soft (about 5 minutes).
3. Add the tomato puree and herbs and cook for a further 2 minutes.
4. Grill the bacon until crisp, and set aside.
5. Melt the butter for the omelette in an 8 inch heavy based frying pan.
6. Pour in the omelette mixture and cook, drawing the omelette mixture into the centre of the pan and allowing the uncooked mixture to flow to the outside of the pan.
7. When set underneath, but still moist on top, remove the pan from the heat.
8. Cover with the onion and tomato mixture, the bacon and finally the cheese.
9. Cook under a hot grill until the cheese melts and turns golden.
10. Serve at once.