



Fruit Omelette



Fruit Omelette – 2 portions

30 minutes prep time

15 minutes cooking time

Ingredients 5346 – Eismann Tropical Fruit Mix – 500g
Pineapple Jam – 4 tbsp
Eggs x 6 – separated
Icing Sugar – 4 tbsp + extra for dusting
Unsalted Butter – 60g

Preparation

Pre-heat the grill to high. Pour the frozen fruit in a saucepan and add the jam. Heat on a low heat until all the fruit is fully thawed and are just warm.

Meanwhile lightly beat the egg yolks with the icing sugar. In a separate bowl whisk the egg whites until stiff. Carefully fold the egg whites into the yolk.

Heat $\frac{1}{2}$ the butter in a frying pan and when it begins to foam add $\frac{1}{2}$ the egg mixture. Cook on moderate heat until the omelette is golden underneath. Place under the grill and cook for a few minutes until the top is golden.

Slide onto a plate and spoon $\frac{1}{2}$ the fruit over the omelette, fold and dust with icing sugar.

Repeat this with the rest of the mixture to make a second omelette.

Serve with Eismann Vanilla Bourbon Ice Cream – 6800 or Eismann Cream Pellets - 1454.