Omelette with ratatouille and goat's cheese



Ingredients

10

- 1000 g Bresc ratatouille
- 20 eggs
- 3 dl cream
- 315 g goat's cheese
- 225 g Kalamata olives
- 25 g Bresc erbe Italiano
- salt and pepper
- basil cress

Preparation method

Beat the eggs lightly and season with erbe Italiano, salt and pepper. Heat the oil in a pan and allow the egg mixture to solidify for about 5 minutes on a medium heat. Divide the ratatouille and crumbled goat's cheese evenly over it. Shake the omelette and leave it to solidify for about 3 more minutes. Serve the omelette on a plate and garnish it with olives and basil cress.

Used bresc products



Bresc Erbe Italiano 450g



Bresc Ratatouille 1000g

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