



Miele

Raclette and prosciutto omelette

By Shannon Bennett

5 minutes

Preparation time

12 minutes

Cooking time

4 servings

Serves



INGREDIENTS

8 eggs
1 potato, steamed, peeled, diced
into 2 cm squares
200 g raclette cheese, half sliced
and half diced
1 tablespoon butter
4 slices Greenvale Farm acorn fed
prosciutto
8 radicchio leaves, dressed with
lemon and olive oil to garnish
Sea Salt
Cracked pepper

METHOD

1. Preheat the oven on Fan Plus at 200°C.
2. Grease a suitable sized ovenproof frypan or individual pans. Combine the egg, diced cheese and potato.
3. Preheat the pan or pans on medium heat, induction setting 6, add butter and let it bubble slightly and pour the egg mixture evenly into the pan, cook over the heat for a further 30 seconds and then place in the oven on shelf position 2 and bake for approximately 12 minutes or 7 minutes if individual pans.
4. Remove from the oven, test to ensure completely cooked through by pressing a fork through the surface. No liquid egg should be present.

To serve

1. Whilst hot, place the thin slivers of raclette on top of the omelette and allow to melt, place the prosciutto on top and then liberally with the radicchio and serve.