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Nazareth cheese omelette with asparagus and herbs

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Instructions:

Clean the asparagus and boil in salted water until tender yet still firm to the bite.

Finely chop the chives, shallot, parsley and tarragon leaves.

Scramble the eggs with the fresh herbs, season with salt and pepper.

Heat the butter, pour in the egg mixtures and immediately sprinkle the grated cheese over it. Fry until the egg has set.

Then slide the omelette onto a plate, arrange the asparagus on one half of the omelette and fold over the other half.

Garnish with some more chives, cherry tomatoes, grated cheese and tarragon.

Serves:
4 people
Recipe type:
Main course
Difficulty:
2.5