“Whipped"; omelet

Ingredients for 1 omelette:

4 eggs

2 Vienna sausages

1x half onion

200g Mozzarella

salt, pepper

Preparation

Beat the eggs in a bowl until foamy.

Melt the butter in a large pan.

In the meantime, cut the Wiener into thin slices.

Finely dice the onions.

Pour the egg mixture into the pan and let it set over a high heat.

Spread the Wiener and the onions over the omelette.

Fry with a lid on the pan for 5 minutes.

Serve on a large plate.