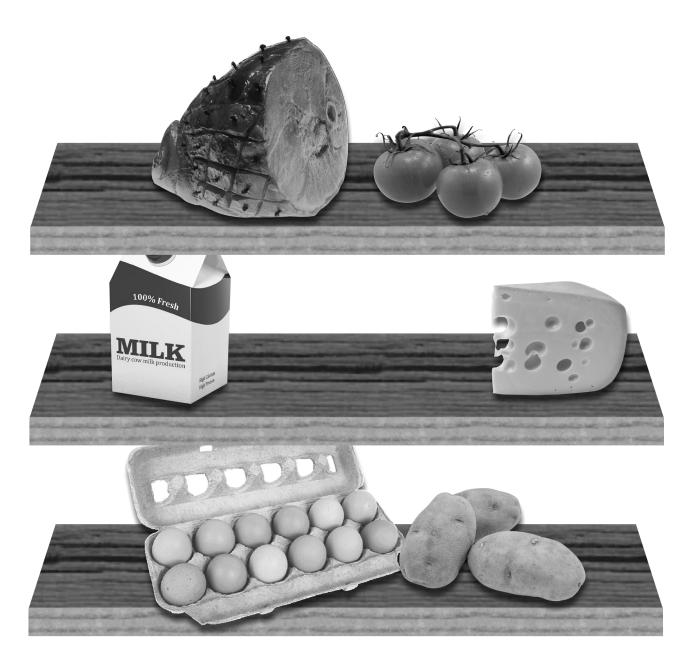


There exists a variety of recipes for an omelet, all of them using the same basic ingredients.

- Farmer's omelet: dice and fry potatoes, pour eggs beaten with milk on top of them, fry, sprinkle with grated cheese while still hot.
- Cheese omelet: beat eggs with milk and grated cheese and fry.
- Plain omelet: just beat eggs with milk and fry.
- Spanish omelet: pour whisked eggs on diced and fried potatoes, fry and sprinkle with grated cheese while still hot; serve with a glass of milk and ham and tomatoes on the side.
- Tomato and ham omelet: beat eggs with milk, stir in finely diced ham and tomatoes and finely grated cheese and fry; serve with a glass of milk.

When cooking, make sure you follow each recipe exactly.



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