

## **YOLK ONLY CHEESE OMELETS**

<https://lustron.home.blog/2021/02/09/yolk-only-cheese-omelets/>

### **WHAT YOU NEED**

- 10 Egg Yolks
- 1/2 cup Milk
- Pinch of Salt and Pepper
- Butter, for Cooking
- Large Bowl and Whisk
- Small Non-Stick Frying Pan
- 2 Slices of Cheese, Halved
- Ketchup to Serve

### **DIRECTIONS**

- Begin heating frying pan over medium heat. In the large bowl, whisk together

eggs, milk, and salt and pepper until eggs are fully mixed with the milk. Add 1/2 Tbsp butter to the frying pan and coat the pan. Heat should be low enough not to cause the butter to brown. If it does reduce heat to medium low and remove from heat until pan cools.

- Add about 1/4 of the egg mixture to your buttered pan. Move pan to evenly coat and distribute the egg mixture. Let cook for 1 minute. Add your cheese to half the omelet, then fold the other half of the omelet over the cheese. Let cook for 30 seconds, flip and let the second side cook for 30 seconds, then plate to serve.