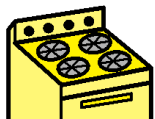


# Making an omelette

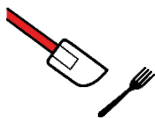
## Equipment



Frying pan



Cooker

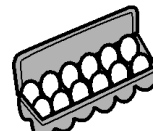


Utensil's



Jug

## Ingredients



3 Eggs



Butter

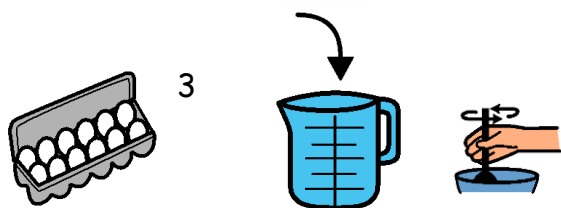


Cheese



Additional

1



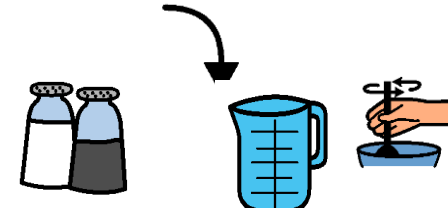
Crack 3 eggs into the jug then whisk eggs with a fork

2



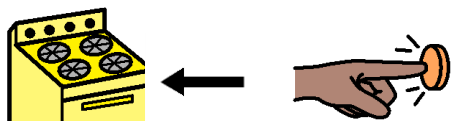
Prepare and add additional ingredients

3



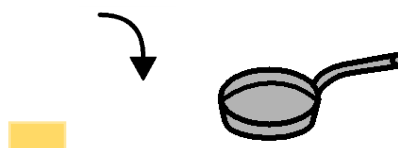
Add seasoning, then whisk with the fork

4



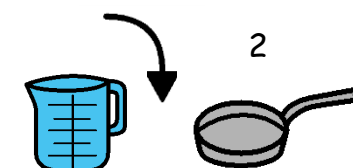
Turn on the hob

5



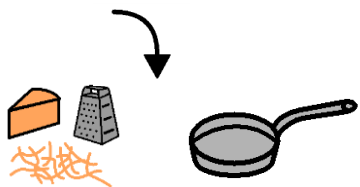
Put small scope of butter into the frying pan, wait for butter to melt

6



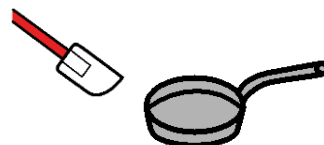
Pour the mixture into the frying pan and heat for 2 minutes

7



Add the grated cheese to the omelette and wait for cheese melt

8



Turn up the sides of the omelette with a spatula

9



When cooked, fold the omelette over and put it on a plate