



# Potato onion omelette (modified texture)

## Ingredients (serves 2)

200 g potato

3 eggs

50 g onion

80 ml semi-skimmed milk

4 teaspoons extra virgin olive oil

Salt and pepper

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## Method

1. Peel potatoes and slice very thinly. Peel and dice onion into very small pieces.
2. In a frying pan with oil, fry potatoes and onion until tender.
3. Strain and keep some of the oil.
4. Beat eggs with a pinch of salt and pepper.
5. Mix potato and onion with eggs.
6. In a frying pan, heat the reserved frying oil.
7. Pour the egg mixture into the pan and stir a little until the egg begins to curdle.
8. Avoid over-browning.
9. Once curdled, pour into a large container. Use an immersion blender to purée mixture with milk. Serve.