Omelette with ham and hard cheese DŽIUGAS®



Ingredients

3	eggs
according to taste	of chives
50 g	of hard cheese DŽIUGAS
4 slices	turkey ham
30 g	of butter
some	of olive oil
according to taste	salt, pepper

Preparation

Heat up the pan, melt some butter, pour some olive oil. Reduce the heat and pour in the beaten eggs. Fry on low heat, until the egg batter starts to harden, then sprinkle the top with finely grated cheese and fry until the top of the omelette becomes tight. Place the ham on one side of the fried omelette and fold in half. Serve immediately with greens and sprinkled with cheese.