

## Black Truffle Omelet 松露煎蛋卷



**Ingredients:** 25g black truffle, 8 eggs, 50g butter, Salt, Pepper

**Preparation:**

1. Slice the truffles thinly.
2. Place the truffles and butter in an omelette pan or frying pan over a medium heat and cook for 3-5 minutes until soft.
3. Add the eggs to the pan, tilting the pan to spread evenly and cook until set underneath but still slightly runny on top.
4. Shave the truffle over the omelette. Fold over and serve at once.

**配料:** 黑松露 25g, 鸡蛋 8 个, 黄油 50g, 盐, 胡椒粉。

**制作方法:**

1. 将松露切成薄片。
2. 再将松露和黄油一同放入平底锅然后用中火加热 3-5 分钟直至食物变软, 装盘。
3. 将鸡蛋打散, 然后轻轻的倒入平底锅中将它制成煎蛋饼。
4. 最后将准备好的松露削成小片夹在煎蛋饼中, 即可食用。

