



FARMER'S OMELETTE FROM THE VÖRANER ALM HUT

Ingredients

For 4 people

Ca. 1/2l fresh mountain milk, ca. 300g flour, a pinch of salt, 8 farm eggs, 4 slices of mountain cheese, 40 thin slices of speck, 1 metal pan (28 cm circumference)

Preparation

Sieve the flour into the milk and continue to whisk until the mixture drops evenly from the whip. Add a pinch of salt. Add the mix to the eggs. The eggs should not be beaten with too much force if you want the omelette to be fluffy.

Heat the pan on high heat and add margarine. Ensure the pan is piping hot. Add a quarter of the mix and distribute evenly on the pan. Take a slice of cheese and chop it into small cubes and add 10 rashers of speck. Cook the omelette on one side; then, flip over. Once the omelette is cooked on the other side, fold it in half and serve. Sprinkle fresh parsley on the omelette.

Tuck in! The Vöraner Alm hut.