



STEAMED OMELETTE

🔪 5 min ⌚ 25 min 🌱 easy 🍽️ 4 servings

INGREDIENTS

100 g ham slices, rolled up
100 g Gruyere cheese, cut into pieces
50 g red pepper, cut in half
50 g green pepper, cut in half
100 g onion, cut into quarters
15 g olive oil
6 eggs
30 g milk
1 tsp salt
1 tsp pepper
500 g water
Salad for serving

USEFUL ITEMS

Baking paper
Serving dish

PREPARATION

1. Line Varoma tray with baking paper (wet & drained), leaving the side steaming holes uncovered then place in Varoma dish. Set aside.
2. Place ham into mixing bowl and chop **2 sec/speed 4.5**. Transfer into Varoma tray and set aside.
3. Place cheese into mixing bowl and chop **5 sec/speed 6**. Transfer into Varoma tray and set aside.
4. Place peppers, onion and olive oil into mixing bowl, chop **5 sec/speed 6** and saute **5 min/120°C/speed 1**. Transfer into Varoma tray and set aside.
5. Place eggs, milk, salt and pepper into mixing bowl and mix **15 sec/speed 4**. Pour mixture into Varoma tray and set aside.
6. Rinse mixing bowl. Add water into mixing bowl, place Varoma into position and steam **20 min /Varoma/speed 1**.
7. Serve immediately with salad.