

## OMELETTE WITH RATATOUILLE AND GOAT'S CHEESE



### INGREDIENTS

4 

- 400 g Bresc ratatouille
- 8 eggs
- 1 dl cream
- 125 g goat's cheese
- 90 g Kalamata olives
- 10 g Bresc erbe Italiano
- salt and pepper
- basil cress

### PREPARATION METHOD

Beat the eggs lightly and season with erbe Italiano, salt and pepper. Heat the oil in a pan and allow the egg mixture to solidify for about 5 minutes on a medium heat. Divide the ratatouille and crumbled goat's cheese evenly over it. Shake the omelette and leave it to solidify for about 3 more minutes. Serve the omelette on a plate and garnish it with olives and basil cress.

### USED BRESC PRODUCTS



Erbe Italiano 450g



Ratatouille 1000g