

Potato Chip Spanish Omelette



[Español](#)

Potato Chip Spanish Omelette with Cabell d-àngel and Gorgonzola cream

Ingredients: For 12 units

4 large eggs
75 g potato Chips
100 g cabell d'àngel
50 g of Gorgonzola cheese
150 g of cream cheese
A pinch of salt
3 tablespoon of extra virgin olive oil
1 tablespoon of pink pepper
Rosemary flowers
3 slices of rye bread



and...

Mini-muffin moulds

Kitchen brush

Round cookie cutter

Pastry bag with a medium round spout and toothpick



Prep time: 25 minutes

Instructions

□ Preheat the oven to 180°C. Meanwhile, soften the Gorgonzola cheese with a fork and add the cream cheese, mixing it well until obtaining a spreadable cream without lumps, which we must put in the pastry sleeve and refrigerate while continuing with the recipe.



□ With the cookie cutter, cut the bread slices in small circles to serve as a base of our omelettes.



□ Continue by beating the eggs with salt in a bowl until they foam, add the Cabell d'àngel and crushed potato chips and mix it again. Oil the mould, brushing the

corners with the kitchen brush, soaking it in oil and then fill with our mix

halfway.



□ Bake for 10 minutes (or until the omelettes double in volume). Remove from the oven, un-mould with the toothpicks.



□ Serve each omelette over a slice of bread, topped off with a little bit of cheese cream, dusted with pink pepper and decorated with rosemary flowers.





Enjoy!!!