



Omelette with oyster mushrooms, « Stilton » and Lutosa Potato Cubes

Ingredients (for two servings)

- 200 g of Lutosa Potato Cubes
- 4 eggs
- 150 g of oyster mushrooms (fresh)
- 100 g of Stilton cheese
- A knob of butter or margarine
- A pinch of salt, pepper and nutmeg
- A few chervil leaves

Preparation

- Beat and season the eggs.
- Melt the knob of butter or margarine in a frying pan and sauté the oyster mushrooms cut into strips with the Rissolé potatoes.
- When the oyster mushrooms and potatoes are golden, add the beaten eggs and cubed Stilton.
- Fry the omelette and serve garnished with a few chervil leaves.

Tip: Sauté a few Rissolé potatoes separately and serve them with the omelette.

Wine: A white Chardonnay or Tawny Port.

