

Breakfast raclette with CAMBOZOLA

 40 minutes

 4 servings

INGREDIENTS:

- 100 g CAMBOZOLA
- 3 eggs
- 50 ml milk
- 1 zucchini
- 100 g mushrooms
- olive oil to taste
- chives to taste
- salt and pepper



PREPARATION:

1. Wash the zucchini and cut into thin slices. Clean the mushrooms and cut into thin slices. Whisk the egg and milk together in a bowl, season with salt and pepper, and set aside. Cut the CAMBOZOLA into small pieces.
2. Heat the raclette grill plate. Lightly grease the raclette pans in order to prevent the omelet from sticking. Place a portion of the beaten eggs in each pan followed by the zucchini slices, CAMBOZOLA pieces, and mushroom slices. Place the pans under the raclette grill until the egg has set and the cheese has melted. Serve the raclette omelet straight from the pans, and garnish with chives.