



Perron Aged Cheddar Cheese and Truffle Oil Omelet

Preparation : 15 minutes • Baking : 20 minutes • 4 servings

Ingredients :

- 8 eggs
- 4 tbsp (60 ml) cold water
- 1 tsp (5 ml) truffle oil (optional)
- 150 g **Perron Aged cheddar cheese**, grated
- 2 slices bacon strips
- 4 green onions, chopped
- 2 cloves garlic, chopped
- 1 tomato, diced
- 2 peppers, diced (1 yellow and 1 red)
- Salt and ground pepper
- Olive oil (for cooking)

Preparation : Beat together eggs, water, salt, pepper and truffle oil (optional); In a non-stick frying pan, sauté garlic, onion and bacon strips in hot oil; Add peppers, cook for 1 minute, blend in tomatoes and cook for 3 minutes at medium heat; Pour the egg mix over vegetables, lower heat and cook for 2 minutes; Garnish with **Perron Aged cheddar cheese** and cook until the mixture sets but is still creamy.

Perron Cheddar