



Baked Mushrooms with Omelette

Preparation: 10 minutes; Cooking: 15 minutes; Serves 4

olive oil, for greasing
12 small flat mushrooms
60g butter
salt & ground black pepper, to taste
2 tbs Worcestershire sauce
8 eggs
toasted sliced bread, to serve

1. Preheat oven to 200°C. Grease a baking tray with oil.
2. Place mushrooms stalk-side up onto the tray. Dot 40g butter evenly over mushrooms & sprinkle with salt & pepper. Drizzle with Worcestershire sauce. Bake for 10 minutes or until tender.
3. Meanwhile, whisk eggs & salt & pepper in a medium bowl with a fork until well combined.
4. Melt 2 tsp of remaining butter in a 20cm non-stick frying pan over medium-low heat. Pour in half the egg mixture, tilt the pan until mixture covers pan base, & cook for 3-4 minutes or until just set. Place omelette onto a plate, cover & keep warm. Repeat using remaining oil & egg mixture.