



Hospitality and Catering

Producing egg dishes

Lesson 8

Understand how to handle, store and produce various egg dishes by completing this course.





Omlette's

- Gentle whisk 2 to 3 eggs together with salt an pepper
- Do not over whisk
- Heat an omelette pan or small frying pan with oil or butter





Omlette's

- Pour the egg mix into the pan, allow to cook for a few seconds
- Stir into the middle any cooked egg from the outside
- Other ingredients can be added to an omelette such as ham





Omlette's

- Leave to cook until just soft in the middle
- Fold and serve





Safe omlette's

- Use an oven cloth to hold the hot pan
- Use a clean pan to prevent sticking





Safe omlette's

- Use a wooden spatula to prevent scratching
- Use minimum oil to prevent burns





Revision Activity 8

How do you make an omelette?