

Oven Baked Breakfast Omelette

A super simple breakfast recipe

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INGREDIENTS

(makes 2 portions)

- 6 eggs (large)
- 1-2tbsp milk
- salt
- pepper

- 1 mushroom
- 2 big slices of ham
- 2 handfuls of mozzarella cheese
- some fresh basil



DIRECTIONS

1. In a medium bowl whisk the eggs shortly.
2. Add milk, season with salt and pepper and whisk again shortly.
3. Cube the mushrooms, ham and chop the fresh basil coarsely.
4. Divide all of the ingredients of the filling between two small (200ml) ovenproof ramekins and pour over the eggs. Sprinkle some extra cheese on top.
5. Place the ramekins into an ovenproof casserole or pie dish and fill with boiling water so that the ramekins are about half covered.
6. Bake in 200°C in the middle shelf of the oven for about one hour. You can also bake them for a shorter time (30-40 minutes) if you like the eggs half done in the middle (scramble like texture).
7. Be careful when opening the oven door so you don't burn yourself with the steam.
8. Allow the omelette to cool for about 10 minutes before serving.

TIP. Can be made beforehand and re-heated.