

Mocha Chocolate Omelette

Indulge in the rich flavors of chocolate and coffee with this unique twist on a classic omelette. The combination of sweet and savory ingredients creates a delightful taste sensation.



Main Dish

15 min

Total time

Medium

Difficulty

320

kcal / serving

Ingredients

- 2 eggs
- 1 tablespoon unsalted butter
- 1 tablespoon finely chopped dark chocolate
- 1 tablespoon brewed coffee
- 1 tablespoon ketchup
- Salt and pepper to taste

Steps

- 1 In a bowl, whisk together the eggs, brewed coffee, and a pinch of salt and pepper.
- 2 Heat the butter in a non-stick skillet over medium heat.
- 3 Pour the egg mixture into the skillet and let it cook for a minute.
- 4 Sprinkle the chopped dark chocolate evenly over the omelette.
- 5 Cook for another minute or until the edges are set.
- 6 Fold the omelette in half and cook for an additional minute, or until the chocolate is melted and the omelette is cooked through.
- 7 Serve hot, drizzled with ketchup.