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Souffle Omelette with Halloumi & Lounza

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Ingredients

- 8 eggs
- 50ml milk
- 1 tsp baking powder
- 100g lounza ham (thinly sliced)
- 150g halloumi cheese (cubed)
- 200g button mushrooms (sliced)
- 1 large onion (sliced)
- 8 cherry tomatoes (halved)
- 50ml soda water
- 1 cup spring onions or chives (sliced)
- Butter (for frying)
- Olive oil (for frying)
- Salt (be aware that the halloumi and lounza are already salty)
- Cracked black pepper

Execution

Preheat oven grill to 220 °C.

Beat eggs with milk, baking powder, salt and pepper and gently fold in the soda water.

In a non-stick pan with a metal handle, saute mushrooms, lounza and onions in butter and olive oil, on medium heat.

When browned, add egg mixture (do not mix) and leave for 7 minutes.

Remove from heat and add the halloumi, tomatoes and spring onions.

Place under the grill for approximately 7 minutes or until the omelette rises and becomes fluffy.

Carefully remove and shake pan to loosen.

Slip onto a platter and serve in slices.

*Pan handle must be metal as we place the pan onto the oven.

This is a great option for a tea party or cocktail served on a baguette.

Get creative with your toppings!