



#MYCORTINA

*The recipes of  
Cortina's 6 sestieri*



SWEET ALPINE  
OMELETTE





# *Ingredients*

SERVES 4

120 ml fresh milk

2 eggs

100 g all-purpose flour

1 tbsp sugar

1 pinch of salt

butter

lingonberry jam

icing sugar





# Method

Put the milk, eggs, flour, sugar and salt in the glass jar of an immersion blender and mix thoroughly until you get a smooth mixture.

Butter the frying pan and, when it is hot, pour some batter rotating the frying pan to distribute it evenly on the surface.

Cook on both sides and put the crêpe on a dish, then cover it to prevent it from drying. Prepare the omelettes with all the batter, then fill each one with lingonberry jam, close it and dust with icing sugar. They are ready to serve.

## NOTE

If you skip the sugar, the omelettes can be filled with savoury ingredients, such as some Alpine cheese or spinach and ricotta.

