Fluffy Omelette with Homemade Blueberry Jam

czas przygotowania: 25 min

poziom trudności: łatwy



A light and fluffy omelette made with vanilla skyr yoghurt and spelt flour, served with creamy skyr and homemade blueberry jam. Made with Gellwe Baking Powder and Gellwe Konfiturex 3:1, this easy recipe is a delicious choice for breakfast, brunch or a sweet afternoon treat.

Składniki

For the homemade blueberry jam:

- Blueberries – 1 kg
- Gellwe Konfiturex 3:1 – 1 pack
- Sugar – 300 g

For the omelette:

- Vanilla skyr yoghurt – 100 g
- Eggs – 2
- Spelt flour – 40 g
- Gellwe Baking Powder – ½ tsp
- Oil – ½ tsp

To serve:

- Vanilla or natural skyr yoghurt – as desired
- Homemade blueberry jam – as desired

Sposób przygotowania