



## Rolled complete galette

 20 min  
Moderate

### Pour 20 Pieces

#### Cheese omelet <sup>(1)</sup>

- 2 Eggs
- 40g of Grated emmenthal
- 10g of Butter
- Salt and pepper

#### Assembly <sup>(2)</sup>

- 2 Pure buckwheat galette (7290)
- 2 Slices of superior ham

#### (1) Cheese omelet

- Crack the eggs, whisk and season.
- Melt the butter at low heat in a frying pan and cook the omelet.
- Add the grated cheese on all the surface and set aside.

#### (2) Assembly

- Lay down a galette, dispose a slice of ham and half of the omelet.
- Roll tight all together.
- Wrap tight in a plastic wrap. Keep cool 30 minutes before use.
- Remove the plastic wrap and cut pieces of 2cm thickness.
- Use a mini-skewer stick to finish



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