

Rolled Omelette

<Ingredient>

- 2 eggs for one person
- Sugar 2Tbsp
- Salt 1/4 tsp
- Rinsed Scallions 2 Tbsp
- Oil

<How to Cook>

1. Beat eggs well in a bowl
2. Add sugar, Salt and Rinsed scallions, mix well with beaten eggs
3. Coat a omelets pan with oil, and heat until a drop of egg mixture sizzles
4. Pour in a small portion of egg mixture and spread evenly
5. When the mixture is half done, roll toward front of the pan and grease empty space in the pan
6. Slide roll to the other end, grease empty space again, and add more of the egg mixture. Repeat this, making the roll bigger
7. When egg roll is done but into pieces

