Pizza Omelet

Can you guess what the “crust” for this pizza is made out of?

1. Crack the eggs into a mixing bowl. Add the cream and beat with a wire whisk until the eggs begin to foam.

2. Melt the butter in a fry pan over medium heat.

3. Pour the eggs into the pan and cover with a lid.
4. Cook for about 6 minutes or until the bottom is golden brown and the top is firm.

5. Spread a thin layer of tomato paste on the cooked eggs using a spoon or spatula. Then sprinkle grated cheese on top. Cover with a lid until the cheese melts.

6. Cut the pizza into slices and serve.