



# Truffle Shuffle

## "Not Yo Mama's" Omelet

### Mise en Place

Cutting board  
Knife

Nonstick saute pan  
Rubber spatula

Small bowl  
Whisk

### Ingredients

1 shallot  
1 bunch chives  
2 handfuls cremini mushrooms  
5 ounces Pt. Reyes Toma

4 egg  
Balinese Truffle Salt, to taste  
Black pepper, to taste  
4 strips bacon

1 tablespoons unsalted butter  
1 ounce crema  
Yellowbird Hot Sauce, to taste

### Preparation

1. Mince the shallot.
2. Slice the chives.
3. Chop the mushrooms.
4. Shred the Toma.
5. Whisk the eggs vigorously and season with salt and pepper to taste.
6. Dice the bacon.

### How to Cook

1. Heat a nonstick pan over medium heat. Add one tablespoon of butter and melt it down, then add the bacon. Render the fat and start to get it GBD-Golden Brown & Delicious. (You might have to pour off some of the fat at this point, depending on your bacon.)
2. Add the mushrooms and a pinch of salt. Cook until the mushrooms start releasing their juice, then add the shallots and cook until soft.
3. Add the eggs!
4. Pop in the cheeses and melt them.
5. Top your omelet with crema and chives to finish.
6. Smother in hot sauce and DIG IN CHEF!!!