

# Egg Omelet

Written by Mother's Touch

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## Ingredients

Quantity	Measure	Ingredients	Description
2	units	Eggs	
1	Pinch	Garam-Masala	
1	Pinch	Pepper Powder	
A	Little	Salt	to taste.

## Method

Break the egg in a cup, and take out the yolk and leave the white fluid. First beat the white fluid, till it froths, then, add the yolks and beat thoroughly. Add the spices to taste.

Fry in a frying pan, with a little oil, and spread the mixture in the pan. When the mixture turns brown, fold it, and serve with bread and butter, or toast.