



Parmesan scrambled egg

Ingredients:

Egg

1

Grated Parmesan cheese

2 tablespoons

Oregano

1 tablespoon

Olive oil

1 tablespoon

Salt and Pepper

to taste

Procedure:

In a bowl beat the egg, 1 table spoon of Parmesan, oregano salt and pepper for 30 seconds. Put this mixture in the BigCheff, put the lid on and microwave for 1 minute on high. Unmold and put it on a plate sprinkled with olive oil. On top of the scrambled egg sprinkle oregano and the rest of Parmesan cheese.



