



JAPANESE ROLLED OMELET

# Tamago-yaki



## Ingredients

(Makes one roll)

Egg .....	2
Mirin.....	1tbsp
Soy sauce .....	1/2tsp
Salt .....	1/2tsp





## Method

1. Gently whisk the eggs in a bowl. It's best to "cut" the eggs with chopsticks in a zigzag motion and not to over mix it.
2. Add all seasonings into the egg mixture and whisk gently.
3. Place the pan over medium heat, dip a folded paper towel in oil and apply to the pan. Put a drop of the egg mixture to see if the pan is hot.
4. Pour a thin layer of egg mixture in the pan, tilting to cover the entire surface of the pan.
5. Poke the air bubbles to release the air. After the bottom of the egg has set but is still soft on top, start rolling it up from one side to the other, lengthwise.
6. Move the rolled omelet to the side where you started to roll, and re-apply oil to the pan with the paper towel.
7. Pour the egg mixture to cover the bottom of the pan again. Make sure to lift the omelet to spread the mixture underneath.
8. When the new layer of egg has set and is still soft on top, start rolling it from one side to the other. Continue steps 6 and 7 one more time or until you run out of egg mixture.
9. Remove the egg from the pan and place the omelette on the bamboo mat and wrap it up. Shape the egg when it is still hot. Let it stand for 5 minutes.



Image for step 7



Image for step 8