

Name \_\_\_\_\_

## Mastering the Perfect Omelette: Tips and Tricks

### Multiple Choice Questions

1. What is the key to achieving a fluffier omelette?
  - a) Adding salt and pepper
  - b) Whisking the eggs thoroughly
  - c) Using a larger skillet
  - d) Cooking over high heat
  
2. Why is it important to use a non-stick skillet when making an omelette?
  - a) It adds flavor to the eggs.
  - b) It prevents sticking and makes flipping easier.
  - c) It ensures a crispy exterior.
  - d) It speeds up the cooking process.
  
3. When should you add the filling ingredients to the omelette?
  - a) Right after pouring the eggs into the skillet
  - b) When the eggs are fully set
  - c) After the omelette is folded
  - d) When the eggs are mostly set but still slightly runny on top
  
4. What does adding air to the eggs through whisking contribute to in the omelette?
  - a) A creamier texture
  - b) A crispy exterior
  - c) A stronger flavor
  - d) A quicker cooking time
  
5. What is one tip for successfully folding an omelette?
  - a) Use a metal spatula.
  - b) Overfill the omelette to ensure a hearty meal.
  - c) Fold it when the eggs are fully set.
  - d) Carefully use a spatula to fold it in half.

