

Name \_\_\_\_\_

## Mastering the Perfect Omelette: Tips and Tricks

### Multiple Choice Answer Key

1. b) Whisking the eggs thoroughly
2. b) It prevents sticking and makes flipping easier.
3. d) When the eggs are mostly set but still slightly runny on top
4. a) A creamier texture
5. d) Carefully use a spatula to fold it in half.

