

CAPRESE SCRAMBLE

INGREDIENTS:

- 12 eggs, whisked together
- Salt and pepper for seasoning
- 1 punnet of baby tomatoes
- 2 handfuls of fresh basil
- 150g good mozzarella, torn
- Butter for frying
- Fresh basil for garnish

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes. Please note, the Cobb Supreme does not have a Frying Dish, use the Supreme Frying Pan.
3. Butter the Frying Dish. Season the egg mixture with salt and pepper and add it to the Frying Dish stirring roughly until half cooked. Add the tomatoes, basil and mozzarella. Put the Dome
4. Cover on and allow to cook for about 5-6 minutes.
5. Remove from the Cobb Cooker and serve with fresh basil.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Low to medium heat.