



Gondo Datshi

by

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The Postcard Dewa, Thimphu, Bhutan

INGREDIENTS

Gondo (egg) - 2
Datshi (cheese) - 1/2 cup
Butter - 2 tablespoons
Chopped garlic - 2 cloves

METHOD

Step 1 - Beat eggs in a medium bowl until blended. Grate the cheese and keep aside.

Step 2 - Heat butter in a large non-stick skillet over medium heat. Add chopped garlic and cook until garlic turns into a golden colour. Pour the eggs into that. Stir the eggs constantly and remove from heat as soon as they set.

Step 3 - Add cheese and mix it well.

Step 4 - Serve on grilled toast that has been brushed with a little olive oil. Garnish with garden greens.