

# Classic French Omelette

Serves 2

## Pastry

- 7 – 8” non-stick saucepan or skillet with shallow sloping sides
- 3 large eggs, preferably organic
- 1 tsp each butter and vegetable oil
- Kosher salt
- 1 Tbsp finely chopped mixed herbs such as parsley, tarragon and chives

## Cooking Instructions

Heat a skillet over medium-high heat and add the butter and oil.

While the pan is heating, whisk the eggs and herbs in a small bowl and season with a pinch of kosher salt.

Pour the eggs into the hot pan and stir continuously as if scrambling eggs, while grabbing the pan’s handle with your free hand to shake the pan to and fro. When the eggs are almost set, remove the pan from the heat and smooth them with a spatula. Run the spatula around all sides of the omelet to loosen it from the pan. Tip the omelet to slide the eggs to one side of the pan then using a spatula, gently fold one-third of the omelet onto itself. Then, holding the pan over a plate, slide and roll the omelet onto the plate so that it lands with the seam side down.

Brush with butter and serve immediately