

Omelet with Finés Herbés

INGREDIENTS

2 large eggs

Salt and pepper

1 tablespoon of finés herbés
(equal parts minced parsley, chives, savory and chervil)

3/4 tablespoon butter or olive oil

Garnish with chopped chives

In a small bowl, lightly beat eggs together, adding a pinch of salt, pepper and finés herbés.

Heat butter (or oil) in an 8 or 9 inch pan over medium-high heat. When the butter stops foaming (or oil begins to bubble), pour in the eggs.

Wait a few seconds until the edges of the omelet begin to set. Run spatula around the edges and “roll” the pan so that the egg mixture runs over the cooked edges. Repeat this step until the egg mixture has set (firm in the middle).

Once the mixture has set, use your spatula to get underneath it and fold it in half.

Carefully remove from pan and place on plate. Top with chopped chives.

Serves 1

