



Serving: 2 people	The Perfect French Herb Omelette!
<p><i>Ingredients:</i></p> <p>6 medium (60g ea) eggs</p> <p>1 small bunch of fresh herbs</p> <p>some salt and pepper</p> <p>10 ml (1/2 tbs) oil</p> <p>Herb you can use in your omelette include parsley, chives, basil, rosemary, tarragon, oregano, marjoram etc.</p>	<p><i>Recipe:</i></p> <ol style="list-style-type: none"> <li>(1) In a medium bowl break the 6 eggs.</li> <li>(2) Beat the eggs with a fork until light and bubbly.</li> <li>(3) Season them with salt and pepper.</li> <li>(4) Chop the selected fresh herbs.</li> <li>(5) Add fresh herbs into beaten eggs and mix.</li> <li>(6) Warm up a medium size frying pan with the oil and once very hot slide in the eggs.</li> <li>(7) Leave eggs to cook for a few instant (coagulated on the edge of the pan) and then mix with a spoon</li> <li>(8) Leave eggs to cook a little longer and then mix them a final time.</li> <li>(9) Level the omelette and let it cook for a few instant.</li> <li>(10) Tilt the frying pan forward and roll omelette on itself.</li> <li>(11) Slide omelette on your serving plate and serve immediately.</li> </ol> <p>Perfect side dish for omelette is a green salad and French dressing.</p> <p>Enjoy!</p>