



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"> (1) In a medium bowl break the 6 eggs. (2) Beat the eggs with a fork until light and bubbly. (3) Season them with salt and pepper. (4) Chop the selected fresh herbs. (5) Add fresh herbs into beaten eggs and mix. (6) Warm up a medium size frying pan with the oil and once very hot slide in the eggs. (7) Leave eggs to cook for a few instant (coagulated on the edge of the pan) and then mix with a spoon (8) Leave eggs to cook a little longer and then mix them a final time. (9) Level the omelette and let it cook for a few instant. (10) Tilt the frying pan forward and roll omelette on itself. (11) Slide omelette on your serving plate and serve immediately. <p>Perfect side dish for omelette is a green salad and French dressing.</p> <p>Enjoy!</p>