

Mushroom and Cheese Omelette

Trim ends and slice 6-8 mushrooms.

Sautee in butter in a small frying pan and remove with a slotted spoon.

Crack 4 eggs into a bowl.

Add a tbs of chopped fresh parsley and some chopped chives and tarragon And a few twists of the black pepper mill

Beat until mixed and the eggs feel a little airy

Melt 1 tbs butter in a small omelette pan.

When the butter melts and sizzles on medium, add eggs.

As eggs settle on the edges, lift with a spatula and tilt pan to allow uncooked eggs to flow to the sides and cook, keep on doing that.

When most of the egg has set, add

Cooked Mushrooms and

2 oz grated gruyere or swiss cheese.

Cook for a minute to melt the cheese, then flip half the eggs over onto itself to form an omelette.

Gently slide out of pan and if serving two, cut in half to serve.

(Adapted from Alice Waters – The Art of Simple Food)

(The mushrooms are our addition)