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plain french omelette

PREPARATION

ingredients

3 eggs
2 tablespoons water
30g butter

method

Place eggs, water and salt and pepper in a medium size mixing bowl.
Beat with a fork for 2 minutes.
Place butter in a small nonstick pan and heat over high heat
When butter is foaming add all the egg mixture and swirl with back of
fork several times Cook over high heat until eggs are almost set
tilting pan and lifting egg edges occasionally to allow uncooked egg
to flow underneath Fold omelette in 1/2 place on plate serve with salad
greens
Place butter in a small nonstick pan and heat over high heat
When butter is foaming add egg mixture all at once and swirl with
back of fork several times cook over high heat until eggs are almost
set tilting pan and lifting egg edges occasionally to allow uncooked
eggs to flow underneath

