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The HUNDRED-FOOT JOURNEY

IN THEATERS AUGUST 8

and  LE CORDON BLEU

Recipes taken from *Le Cordon Bleu Cuisine Foundation 2011*



Omelette aux fines herbes

Serves 4-6

Ingredients

12 pcs Eggs
120 g / 4 oz Butter, clarified
Salt and pepper
5 brs Chervil, finely chopped
5 brs Chives, finely minced
5 brs Tarragon, finely chopped

5 brs Parsley, finely chopped
Salt and pepper

To Serve
30 g / 1 oz Butter, clarified
Salt and pepper

Method

1. Pick the leaves off the chervil, parsley and tarragon, and trim the bottoms off the chives.
2. Blanch the herbs separately in boiling salted water, then refresh immediately in ice water. Squeeze out the excess water and finely chop. Warm a large plate, and brush the center with melted butter.
3. Lightly season with salt and pepper. Set aside in a warm place.
4. Break the eggs into a large bowl, season, and whisk well. Mix in the chopped herbs. Heat the clarified butter in the omelette pan over medium heat. When the butter is hot, pour the egg mixture into the pan. Stir gently with a fork, lifting the bottom to allow the uncooked eggs to flow underneath. The eggs should not set too quickly or take on too much color.
5. Once the eggs are almost completely set, that is, they can no longer be stirred, give the pan a good shake or tap. Lift the pan almost vertically; with the aid of the fork, fold the omelette in half and slip it onto the prepared plate, folding it again onto itself. Cover with a clean kitchen towel, and press along the sides, forming points at each end.
6. Brush the top of the omelette with clarified butter before serving.

Traditionally, omelettes are rolled using a cloth. Not only does it assist in giving the omelette its final torpedo shape, but it also absorbs any excess butter from the cooking.