

# Omelette aux Fines Herbes



**Serves 4    Prep 15 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

1 tbsp butter  
2 French shallots, finely chopped  
2 tbsp chopped parsley  
2 tbsp chopped basil  
1/2 tbsp chopped tarragon  
2 tbsp double (thick/heavy) cream  
8 eggs, lightly beaten  
oil

1. Melt the butter in a frying pan and cook the shallots over a low heat until tender. Stir in the herbs, then tip into a bowl. Mix in the cream and eggs and season well.
2. Heat a little oil in a non-stick frying pan. Pour a quarter of the batter - for enough 1 person - into the pan and cook gently, constantly pulling the set egg around the edge of the pan into the centre, until the omelette is set and browned underneath and the top is just cooked. Fold the omelette into three and slide it out of the pan onto a plate with the seam underneath. Serve hot for someone else to eat while you cook up the remaining three omelettes.