

# Omelettes Roulées



**Serves 4    Prep 15 mins**

**Cooking 8 mins**

**Easy**

## **Ingredients**

6 eggs  
3 thin slices of ham  
1/2 bunch chervil  
1/2 bunch parsley  
3 tbsp oil  
salt & pepper

1. Wash and dry the parsley & chervil. Pick the leaves and chop finely. Beat the eggs, add the chopped herbs, salt & pepper & mix.
2. Heat the oil in a non-stick frying pan. It is perhaps easier to turn the omelettes if it is done in a small pan. Pour in the eggs and let them cook until the edges have set. Turn the omelette over and continue to cook for 3 mins. I made 4 small omelettes with 6 eggs. They fit the slices of ham perfectly.
3. Transfer the omelette to a plate, and cover with the slices of ham. Roll them up and cut into thick chunks. Serve with mozzarella balls, cherry tomatoes and olives.