

# Herb-Filled Omelet



Makes one omelet

1 tablespoon Clarified Butter (recipe follows)  
3 large eggs  
Coarse salt and freshly ground pepper  
1 tablespoon finely chopped mixed herbs, such as chervil, tarragon, parsley, and chives, plus more for garnish

1. Heat butter in an 8-inch skillet over medium-high heat.
2. While butter is heating, whisk together eggs, salt, and pepper in a medium bowl. Pour into skillet and reduce heat to medium. Simultaneously stir eggs with a heatproof flexible spatula and shake the skillet vigorously back and forth over heat for about 1 minute. You want to keep the eggs moving, incorporating some of the runny parts with the more-cooked parts until there are some curds swimming in the eggs. Continue cooking, using a spatula to pull cooked eggs from the edge and allow uncooked parts to run underneath, until eggs are just set, with no more runny parts (about 15 to 30 seconds).
3. Sprinkle herbs evenly over eggs, then run the spatula around all sides of omelet to loosen it from the pan. Use spatula to lift edge of omelet and gently fold over one third. Then, holding pan over plate, simultaneously slide and roll omelet onto plate. (Alternatively, flip over one half to form a half-moon shape.) Serve immediately, sprinkled with herbs for garnish.

## Clarified Butter

Makes 1 cup

Place 1 cup (2 sticks) unsalted butter in a small saucepan and melt over low heat. Remove from heat and allow milk solids to sink to bottom. Skim any foam from surface, then carefully pour off clarified butter, leaving solids behind.