Egg Omelette

Prep Time: 5 min  Cook Time: 5 min  Yield: 3

Ingredients:

- 3 slices of bread
- 6 ct fresh Grade AA Eggs
- 1 pinch ea. Salt & Pepper
- 1 Tbsp Butter
- Additions:
  - Hard Cheese, shredded
  - Chive
  - Tomato
  - Sautéed Mushrooms w/ Garlic

Instructions:

1. Tear up or cut the mushrooms into even sized pieces. Sauté the mushrooms on HIGH with salt. When the mushrooms sweat, add garlic and finish cooking. Wipe the pan clean with a paper towel.

2. Crack eggs into a bowl, and whisk until the whites are incorporated. Season with salt and pepper.

3. For a Country-Style or American Omelette:
   a. Add butter to the heated pan. When melted, add the eggs.
   b. As the eggs cook, use a fork to pull the sheets into the center. Tilt the pan if necessary to push liquid into the bare parts of the pan.
   c. Continue until most of the egg is firm to a soft curd stage, but still has sheen on top. At this stage add the desired additions.
   d. Fold in half. Slide onto a plate, garnish, and serve immediately.

4. For a French-Style Omelette:
   a. Add the butter or oil to the heated pan, warm the fat slightly. Then add the whisked eggs. The eggs should NOT curdle or foam at all.
   b. Turn the heat up to MEDIUM HIGH, and as the eggs begin to curdle, move your spatula or fork vigorously to break up the curds. The point is to get the smallest curds and the egg should not brown at all.
   c. Continue until the egg has reached a soft curd stage and is still very moist. Push the egg mixture mostly to one side of the pan with a swift flick of the wrist, or with a spatula. Add the desired additions.
   d. Fold into thirds. Flip over onto a plate, garnish, and serve immediately.