



## ingredients (Servings: 2)

- 3 extra-large eggs
- 2 Tablespoon clarified butter, melted
- 2 fresh mushrooms, cleaned and sliced
- 2-3 Tablespoon Gruyere cheese, grated
- 2 canned artichoke hearts, quartered
- 3 cherry tomatoes, halved
- 2 black olives, halved, for garnish
- chopped parsley for garnish

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## directions

**step 1:** In a small cup, beat eggs thoroughly in a circular motion, making 30-40 rotations with a fork.

**step 2:** Heat butter in omelette pan or skillet.

**step 3:** Add sliced mushrooms and sauté them for about a minute, shaking pan so mushrooms do not stick.

**step 4:** Dribble a little beaten egg into pan to test butter temperature.

**step 5:** When it is hot enough, pour in beaten eggs immediately.

**step 6:** Grasp handle of skillet and tilt

away from you as you pull eggs toward you with prongs of fork, letting uncooked eggs run out around the fork.

**step 7:** Reverse tilting motion and pull the eggs away from you.

**step 8:** Repeat first step, and when eggs start to mound in center, sprinkle on cheese.

**step 9:** Continue tilting motion to cook eggs and add in artichoke hearts and tomatoes.

**step 10:** When most of egg is cooked but still runny and moist, tilt pan, slide the omelette on a warmed plate, folding it in half as you do.

# provençal omelette

step 11: Garnish with olives and parsley.

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