

luke mangan



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#### **Salt Grill P&O Cruise Liners**



## FINE-HERB OMELETTE

*Per person*

### **Ingredients**

- 1 tbsp extra-virgin olive oil
- 3 free range eggs
- 1 ½ tbsp finely chopped herbs (e.g. chives, parsley, tarragon)
- 25 ml milk
- 25 ml cream
- Sea salt and freshly ground black pepper
- Watercress for garnish

### **Method**

- For each omelette, heat the oil in a small frying pan. In a small bowl, whisk the eggs, stir in the herbs, milk and cream and season well. Pour the egg mixture into the pan and roll it around to achieve as thin omelette as possible.
- Using a spatula, start folding in the sides for the omelette and gradually roll it right up – this should take only 2–3 minutes.

**To serve,** slide each omelette on to a serving plate and garnish with watercress.

