



FLUFFY OMELETTE WITH CHERVIL OIL

This fluffy omelette is a light, luxurious dish that's perfect for sharing. The secret is in the whipped egg whites that give it an airy rise, while hot smoked salmon and herbed crème fraiche add richness and depth. Finished with a drizzle of fragrant chervil oil and a scattering of fresh herbs, it's ideal for brunch, lunch or a gentle supper.

Prep time 15 minutes | Cook time 10 minutes | Serves 2

10g chervil, plus extra leaves to serve
100ml neutral oil
½ tbsp white balsamic
2 tbsp crème fraiche
10g dill, finely chopped

10g chives, finely chopped
Lemon zest
3 Leghorn White eggs (2 egg yolks and 3 egg whites)
1 tbsp butter
1 fillet hot smoked salmon

First, make the chervil oil, chop the chervil and place in a small jar with the oil and vinegar, give it a shake and leave it to infuse for as long as possible.

Mix the creme fraiche, lemon zest, chopped herbs and seasoning.

Separate the eggs, keeping two of the egg yolks for later. Put the egg whites and egg yolks into separate clean bowls. Using a whisk (electric or hand) beat the egg yolk for around 2 minutes until it lightens in colour slightly.

Clean the whisk beaters and add a pinch of salt to the egg whites, then whip them until they form stiff peaks. Gently stir the egg yolk into the egg whites, until combined.

Heat a 28cm skillet over a medium heat and melt the butter until it starts to foam. Pour in the egg mixture, pushing it evenly across the pan. Place a lid on the pan and leave for 5 minutes, when the omelette will have risen and be set.

Flake the salmon over the top, add a dollop of the crème fraiche and sprinkle with the remaining chervil leaves. Fold the omelette in half, place the lid on top of the pan and leave to cook through in the pan for 2 to 3 minutes.

Remove from the pan onto a plate, drizzle with the chervil oil and enjoy.



clarencecourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

Clarence Court

