



Omelette aux FINES HERBES

(French Herb Omelette)

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A classic French omelette infused with Fines Herbes — a delicate blend of fresh chives, parsley, tarragon, and chervil for a light, elegant, and flavorful start to your day.



FINES HERBES

A traditional French blend of delicate fresh herbs.



CHIVES



PARSLEY



TARRAGON



CHERVIL



WHISK TOGETHER:

- 3 eggs
- 1 tbsp butter
- 2 tbsp chopped mixed herbs (chives, parsley, tarragon, chervil)
- Salt & pepper to taste



DIRECTIONS:

- Whisk eggs, chopped herbs, salt, and pepper in a bowl until well combined.
- Heat butter in a non-stick skillet over low to medium heat.
- Pour in the egg mixture and tilt the pan to spread evenly.
- Cook gently, stirring lightly at the edges, until the omelette is just set but still soft.
- Fold in half and slide onto a plate. Serve warm.



Chef's Tip ♥

Cook on low heat for a tender, creamy omelette. Fresh herbs make all the difference!



PERFECT WITH:

- Crusty French bread
- Fresh green salad
- Tomatoes or radishes
- A cup of herbal tea



French cuisine is famous for using fresh herbs to create elegant, flavorful dishes. ♥



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