

GARLIC & HERB FRENCH OMELETTE

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

GARLIC & HERB FRENCH OMELETTE

Chef Gary Parsons

Ingredients

SERVES 1 PORTION

DS066 Philadelphia Intense Garlic & Herb	25g
DB083 Croxton Manor Unsalted Butter	10g (+ a little extra)
IN019 Cornish Sea Salt	1/2 tspn
Burford Brown Eggs	3
Chives	3g
Crinkle cut Sour Cream & Chive crisps	15g

Method

1. Crack the eggs into a bowl and whisk with a fork. Season the eggs with the salt.
2. In a 10-inch, nonstick pan over a medium-low heat, melt the butter, swirling to coat the bottom and sides of the pan.
3. Add the eggs to the pan. Using a rubber spatula in one hand, constantly stir the eggs while gently jerking the pan back and forth with your other hand. Cook the eggs while continuing to stir and scrape down the sides of the pan with the spatula periodically.
4. After about 3 minutes or once the eggs are mostly set yet still runny and wet on top, smooth them evenly across the pan. Place dollops of the Philadelphia Intense Garlic & Herb in a line across the upper third of the omelette.
5. Tilt the pan and use a spatula to fold the top edge of the omelette over the cheese to the centre. Use the spatula and gravity to nudge the omelette to roll and fold over completely.
6. Slide it onto a plate, seam side down and rub the top of the omelette with the remaining butter.
7. Top with a sprinkling of chives, Sour Cream & Chive crisps and a couple of grinds of black pepper.



GARLIC & HERB FRENCH OMELETTE
with Sour Cream & Chive crinkled crisps

Philadelphia Garlic & Herb Intense

A unique, gourmet cream cheese made with real herbs that delivers an intense taste experience. Made with natural ingredients, Philadelphia Intense offers an extra creamy and indulgent taste.

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets, the salted and unsalted butters are not blended and are additive free.

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs.