
GOAT CHEESE OMELETTE

*8 fresh farm eggs
1 heaping tablespoon fresh savory, finely chopped
1 tablespoon fresh chives, finely minced
3½ ounces soft fresh goat cheese (such as Bucheron)
¼ cup milk
1 tablespoon unsalted butter
Pinch of salt • Freshly ground black pepper*

Preheat the oven to broil.

Crack the eggs into a bowl; add the savory, the milk, and the salt. Using your hands, crumble the goat cheese into the mixture and season with a few turns of the pepper grinder. Using a fork, mix until all ingredients are well combined.

Warm the butter in a 12-inch well-seasoned skillet or non-stick pan with a metal handle. Raise the heat; when the butter begins to brown, pour in the egg mixture. Scatter the chives all over the surface. Maintain high heat under the pan and cook the omelette for 2–3 minutes until just set on the bottom (the top will still appear quite liquid). Place the pan under the broiler on the highest rack in the oven. Continue to cook the omelette for an additional 4–5 minutes or until it puffs, is lightly browned on its surface, and is set in the middle.

Allow the omelette to cool for 5 minutes and serve at once.

For six persons
