

HUBERT DELORME AND VINCENT BOUÉ — PHOTOGRAPHY BY CLAY McLACHLAN
FOREWORD BY PAUL BOCUSE

The
COMPLETE
BOOK OF

French
Cooking

Flammarion



Rolled mushroom omelet ✨

SERVES 6

Preparation: **30 minutes**

Cooking: **10 minutes**

INGREDIENTS

1 ½ cups (5 oz./150 g)
button mushrooms
2 tablespoons (30 g)
plus 4 tablespoons (60 g)
clarified butter
15 eggs
½ bunch chives, snipped,
for garnish
Fine sea salt, freshly ground
pepper

TECHNIQUES

Quartering button
mushrooms **60**

CHEF'S NOTES

– Contrary to popular belief, a good omelet is barely browned or golden. A pale color is a guarantee that the texture will be just right.
– Use a mixture of fresh, frozen, and canned mushrooms if you wish.

Wipe the mushrooms with a damp cloth, or brush with a dry brush (see p. 239), and cut them into quarters.

Melt 2 tablespoons (30 g) butter over high heat and, when it is sizzling, sauté the mushrooms. Season with salt and pepper.

Break the eggs into a mixing bowl. Season and beat, using a whisk or a fork.

Grease a nonstick pan with most of the remaining butter (set aside a little to clarify and brush over the omelet) and heat it. When it is hot, pour the eggs in and cook over high heat, constantly folding over the coagulated edges towards the center as the omelet cooks. It must be creamy and the omelet must not brown. Add some of the quartered button mushrooms.

Tilt the pan downward holding the handle upward. Roll the omelet over itself, from top to bottom, with a fork.

Give it a nice gloss with a little clarified butter.

Arrange the remaining mushrooms on the serving dish and scatter with snipped chives.