

Truffle, Goat Cheese and Chive Omelette

Ingredients

- 3 eggs
- 25 grams of quality goat cheese
- 1 Tbs chopped chives
- 2 Tbs high fat butter
- ¼ tsp kosher salt
- ½ tsp castor sugar
- Bianchetto truffles to taste



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Method

1. Whip the 3 eggs until fully homogeneous, and run through a fine mesh sieve to remove the chalaza.
2. Introduce the salt, castor sugar and chives to the eggs and whip. Try to introduce some air into the eggs while doing so.
3. Preheat an 8-inch, non-stick pan, and add the butter. (The butter should froth, but not sputter, at the correct heat.)
4. Add the eggs, and immediately begin to stir with a rubber spatula; shake the pan simultaneously. (I like to go in small spirals, conforming to the radius of the pan. The goal is to have as small a curd as possible.)
5. Cook until there are defined curds, but still a significant amount of moisture. (I would compare to wet oatmeal.)
6. Pull from heat, and spread the eggs into a single layer, one side of which should be slightly thicker than the other.
7. Add your goat cheese and shave your desired amount of truffle, between 10 and 20 grams, over the thicker half of the omelette.
8. With a rubber spatula, fold in about 1 inch of the 2 “corners” of the thinner side to form a wide triangular tip. Begin to roll that tip towards the thicker end and stop half way, and try to get it tight and uniform. Then tip the pan toward the thicker end and gently strike the pan’s handle until the omelette slides to rest on the wall of the pan.
9. Bring the pan to the plate, and gently nudge the thicker part partially onto the plate and turn the pan towards the omelette. (If done correctly, the omelette should resemble an oblong, no seam should show, and the eggs should not have taken on any color and the interior should be light and custardy.)
10. Lightly butter the omelette to give it a nice sheen, and feel free to add some flaky salt, more chives or even additional truffle shavings.
11. Serve and enjoy.