

# HOW TO MAKE

## French omelette with pancetta and chives

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 6 eggs</li><li>• 10 or 12 chives</li><li>• 4 oz cubed pancetta</li><li>• Salt and pepper</li></ul>	1	Crack the eggs and beat them lightly in a bowl with a fork. Season with pepper and a very little salt.	<ul style="list-style-type: none"><li>• 6 eggs</li><li>• salt and pepper</li></ul>	<i>« Never whisk the eggs for an omelette as this would incorporate too much air in the eggs and the omelette would become a bit dry. »</i>
	2	In the omelette pan slowly sear the pancetta. Place in a bowl.	<ul style="list-style-type: none"><li>• 4 oz cubed pancetta</li></ul>	
	3	Chop the chive and set aside.	<ul style="list-style-type: none"><li>• 10 or 12 chives (half a bunch)</li></ul>	
	4	Reheat the pan that was used for the pancetta (not rinsed, not wiped out) on high. Dump the eggs in it and bring the sides towards the middle, tilting the pan as you work. Lower the heat to minimum, add the pancetta and chives. Stop the burner and fold the omelette.		