

FLUFFY OMELET, WILD MUSHROOM (CHANTERELLE) FILLING

INGREDIENTS

for the filling

6 ounces chanterelles (if large, cut to bite sized pieces)
1 tablespoon butter
1 tablespoon olive oil
1/4 teaspoon salt
1/8 teaspoon ground black pepper

for the omelet

2 large eggs, separated
1 tablespoon unsalted butter, melted, plus 1 tablespoon unsalted butter
1/4 teaspoon salt
1/4 teaspoon cream of tartar

DIRECTIONS

First make your filling. In a medium skillet, heat the olive oil and butter to a shimmer. Sauté the chanterelles over medium-high heat about 6-7 minutes or until liquid is evaporated. Remove from the heat and add the salt and pepper. Keep warm while you make the omelet. .

Preheat oven to 375F. Whisk egg yolks, melted butter, and salt together in bowl. Place egg whites in bowl of stand mixer and sprinkle cream of tartar over surface. Fit stand mixer with whisk and whip egg whites on medium-low speed until foamy, 2 to 2 1/2 minutes. Increase speed to medium-high and whip until stiff peaks just start to form, 2 to 3 minutes. Fold egg yolk mixture into egg whites until no white streaks remain.

Heat remaining 1 tablespoon butter in 10-inch oven-safe nonstick skillet over medium-high heat, swirling to coat bottom of pan. When butter foams, quickly add egg mixture, spreading into even layer with spatula. Remove pan from heat and gently sprinkle filling evenly over top of omelet. Transfer to oven and cook until center of omelet springs back when lightly pressed, 4 minutes for slightly wet omelet and 5 minutes for dry omelet.

Run spatula around edges of omelet to loosen, shaking gently to release. Slide omelet onto cutting board and let stand for 30 seconds. Using spatula, fold omelet in half. Serve immediately.