



LUDO'S FRENCH OMELETTE

INGREDIENTS

Eggs

Chives

Butter

Salt

Boursin Cheese

Pepper

METHOD

1. Find a **9-inch frying pan**. Have your roommate measure it with her shoe if necessary.
2. Finely chop **1 tbsp of fresh chives**.
3. Crack **4 fresh eggs into a bowl**. No shell!
4. **Whip your eggs** very well.
5. Add **2 pinches sea salt**.
6. **Add white pepper** to taste.
7. Melt **45 grams of butter** over a low heat.
8. Add your eggs. **No sizzling!**
9. **Stir the eggs** and make sure they don't stick to the pan.
10. Control your heat! Mix fast! Take it off the **fire and reform!**
11. Mix in **20 grams of Boursin cheese**.
12. **Roll** your omelette **slowly**. It's magical!