

Bachelor'S Omelet

Ingredients

2 or 3 eggs, 2 oz. of butter, 1 teaspoonful of flour, 1/2 teacupful of milk.

Method

Make a thin cream of the flour and milk; then beat up the eggs, mix all together, and add a pinch of salt and a few grains of cayenne. Melt the butter in a small frying-pan, and, when very hot, pour in the batter. Let the pan remain for a few minutes over a clear fire; then sprinkle upon the omelet some chopped herbs and a few shreds of onion; double the omelet dexterously, and shake it out of the pan on to a hot dish. A simple sweet omelet can be made by the same process, substituting sugar or preserve for the chopped herbs.

Source: Mrs Beeton's Book of Household Management (1861)

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