

To Make A Plain Sweet Omelet

Ingredients

6 eggs, 4 oz. of butter, 2 oz. of sifted sugar.

Method

Break the eggs into a basin, omitting the whites of 3; whisk them well, adding the sugar and 2 oz. of the butter, which should be broken into small pieces, and stir all these ingredients well together. Make the remainder of the butter quite hot in a small frying-pan, and when it commences to bubble, pour in the eggs, &c. Keep stirring them until they begin to set; then turn the edges of the omelet over, to make it an oval shape, and finish cooking it. To brown the top, hold the pan before the fire, or use a salamander, and turn it carefully on to a very hot dish: sprinkle sifted sugar over, and serve.

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

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