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Crown Omelet

Ingredients:

6 Large Eggs, 2 egg whites

Kosher salt and black pepper

1 tablespoon butter

4 ounces Laura Chanel's Goat Cheese

1 cup sautéed Fresh Chanterelle Mushrooms

2 TBS Parsley, chopped

2 TBS Chives, minced

1 tsp. Thyme leaves

3 TBS Extra Virgin Olive Oil

1 TBS Lemon Juice

1 teaspoon Dijon mustard

6 cup Watercress

1 small baguette, warmed

Directions:

In a bowl, whisk together the eggs, 2 tablespoons water, ½ teaspoon salt, and ¼ teaspoon pepper. Whisk the egg whites to Soft peak and lent fold into the whole egg mixture.

Melt the butter in a large nonstick skillet over medium heat. Cook the eggs, without stirring, until they begin to set, 2 to 3 minutes.

With a rubber spatula, lift the edges of the omelet, tilting the pan so the uncooked eggs flow to the edges of the pan. Cook until set, 1 minute.

Sprinkle the cheese, herbs, roasted chanterelles, over the eggs. Fold a third of the omelet over the center; fold over the other third. In the pan, cut into 4 pieces.

Whisk together the oil, lemon juice, mustard, and ¼ teaspoon each salt and pepper. Drizzle over the watercress.

Serve with the omelet and bread.