



## Provençal Omelette

The omelettes in Provence tend to be open-faced rather than the folded omelettes found elsewhere in France. They're also often hearty with stronger flavours typical of Provençal cuisine – and they're a great way to use up leftovers such as ratatouille.

**Serves 2**



### INGREDIENTS

- 4 eggs
- 2 tablespoons water
- 2 teaspoons extra virgin olive oil, for greasing
- About 1 cup Ratatouille

### METHOD

1. Beat eggs and water lightly together.
2. Place a small, heavy-based frying pan over medium heat.
3. When hot, add oil and swirl to coat base and sides.
4. Pour in egg, reduce heat to medium and cook for 30 seconds or so, until the base and sides set.
5. Working around the sides of the pan, use a spatula to carefully lift up the set edges and tilt the pan to allow the raw egg to run underneath.
6. Cook for a further minute or 2, until most of the egg is set, then spread the Ratatouille over the surface.
7. Reduce heat to low, cover and continue cooking for 4–5 minutes until Ratatouille has warmed through and the base is dark golden.
8. Cut into wedges and serve from the pan with salad and baguette.