
Activity

Put the following sentences from Anita Cormac's instructions for making the perfect omelette in the correct order.

1. Turn the heat down and then use your fork to just run the back of the fork across the pan, all the way across the pan, just to create some layers. You're letting the partly cooked omelette, pushing it to one side and letting the raw egg fall into those spaces, and you'll find you'll create an omelette which is quite set underneath and quite soft on the top.
2. and then pour that into the hot pan, all of it.
3. For a great savoury omelette, the freshest eggs that you can buy,
4. and then turn that out onto a plate and eat it with some lovely fresh bread.
5. and then put just one tablespoon of water, not milk, in with the egg and just mix the eggs up, just lightly beat them with a fork
6. and just heat the oil, not too much heat, just heat it,
7. use a minimum of four eggs per omelette. You need a little bit of oil in the bottom of a non-stick omelette pan,
8. And then just put a palette knife underneath and flip the omelette over so what you have is a hardly browned side and quite a soft beautiful velvety texture

Answer

- 3: For a great savoury omelette, the freshest eggs that you can buy,
- 7: use a minimum of four eggs per omelette. You need a little bit of oil in the bottom of a non-stick omelette pan,
- 6: and just heat the oil, not too much heat, just heat it,
- 5: and then put just one tablespoon of water, not milk, in with the egg and just mix the eggs up, just lightly beat them with a fork
- 2: and then pour that into the hot pan, all of it.
- 1: Turn the heat down and then use your fork to just run the back of the fork across the pan, all the way across the pan, just to create some layers. You're letting the partly cooked omelette, pushing it to one side and letting the raw egg fall into those spaces, and you'll find you create an omelette which is quite set underneath and quite soft on the top.
- 8: And then just put a palette knife underneath and flip the omelette over so what you have is a hardly browned side and quite a soft beautiful velvety texture
- 4: and then turn that out onto a plate and eat it with some lovely fresh bread.