



## LUDO LEFEBVRE'S OMELET



**SERVES**

1



**METHOD**

STOVETOP



**MINUTES**

15



**DIFFICULTY**

3/10

### INGREDIENTS

2 large eggs

2 tablespoons unsalted European-style butter, room temperature, divided, plus more for serving

**Fleur de sel**

**Freshly ground white pepper**

1 ounce Boursin Pepper Cheese

1 tablespoon finely chopped chives

Whisk eggs in a medium bowl until very, very well combined. To make sure eggs are really smooth, strain through a fine-mesh sieve into a small bowl.

Heat 1 Tbsp. butter in a nonstick skillet over medium heat. Once the butter just begins to foam, add eggs and season with fleur de sel and pepper. Using a rubber spatula, stir eggs very quickly and constantly in a figure-eight pattern while simultaneously moving the skillet around in a circular motion. Scrape down the sides of the skillet as you go to avoid dry bits in your omelet.

As soon as eggs begin to coagulate, shake skillet to settle any uncooked egg. Keep stirring and moving pan in a circular motion until eggs are nearly cooked through on the bottom but still runny on top. Remove pan from heat and let sit 1 minute to help omelet release from skillet and maintain its smooth texture.

Spoon dollops of cheese across the center of the omelet, working perpendicular to the skillet's handle, setting you up to hold the handle with your left hand and flip the omelet onto your plate when the time comes.

Starting at the edge closest to the handle, immediately roll up omelet, using spatula, until halfway through. Add another 1 Tbsp. butter, then continue rolling up omelet and turn out onto a plate, seam side down. Rub a little butter on top of omelet and sprinkle with fleur de sel and chives.



# OVEN POLENTA

## WITH BAGÒSS & ROASTED MUSHROOMS



**SERVES**

4



**METHOD**

OVEN



**MINUTES**

45



**DIFFICULTY**

2/10

### INGREDIENTS

1½ pound mixed mushrooms, torn into 1" pieces  
 4 sprigs thyme, plus leaves for serving  
 6 garlic cloves, smashed  
**Kosher salt**  
**Freshly ground pepper**  
 ¼ cup extra-virgin olive oil  
 2 tablespoon unsalted butter  
 1 cup polenta  
 4 ounces Bagòss, finely grated, plus more for serving  
 1 tablespoons red wine vinegar  
**Flaky sea salt**

Preheat oven to 325°F. Combine mushrooms, thyme sprigs, and garlic on a large rimmed baking sheet. Season generously with kosher salt and pepper; drizzle with oil. Toss to coat mushrooms, then spread out in an even layer. (Make sure not to crowd the mushrooms on the baking sheet; otherwise, they'll steam instead of getting crispy.) Transfer to upper rack in oven and let mushrooms roast while you prepare polenta.

Bring 4½ cups water to a simmer in a large ovenproof saucepan. Add butter and a generous pinch of kosher salt and whisk to melt butter. Gradually add polenta, whisking constantly. Return mixture to a boil, immediately cover pot, and transfer to lower rack in oven. Bake polenta until it is tender (25–30 minutes).

Remove polenta from oven. Crank up oven temperature as high as it will go (but don't broil). Continue to cook mushrooms until crisp around the edges. Uncover polenta and whisk vigorously, scraping bottom of pan, until polenta is smooth and thick. Gradually add 4 oz. Bagòss, whisking constantly until melted and incorporated; taste and season with more kosher salt and pepper then cover.

Remove mushrooms from oven; drizzle with vinegar. Toss to coat. Divide polenta among bowls and top with mushrooms, thyme leaves, sea salt, and more Bagòss,





# PISTACHIO & ROSE HALVA



**SERVES**

10



**METHOD**

OVEN



**HOURS**

2.5



**DIFFICULTY**

2/10

## INGREDIENTS

7 ounces caster sugar

7 ounces hulled tahini

Pinch of salt

1/3 cup pistachios, roughly chopped, plus extra to scatter

1½ tablespoons edible rose petals, to scatter

To make the sugar syrup, place the sugar and 75ml water in a small saucepan over medium heat. Cook until the mixture reaches 250 °F on a kitchen thermometer or until the syrup looks slightly thinner than honey but thicker than water.

Meanwhile, mix the tahini and salt in a bowl until combined. Set aside. Grease the base and sides of a 5" x 9" x 2" deep (1.25L capacity) loaf pan and line with baking paper.

Remove the sugar syrup from the heat and, working quickly, stir in the tahini mixture until combined. Add pistachio and stir until combined. Be sure not to let the mixture become cold or it will crumble.

Pour mixture into the prepared pan. Smooth the top with the back of a spoon and scatter over rose petals and extra chopped pistachio. Allow to stand at room temperature for 2 hours or until cooled and set. Slice to serve. Halva can be stored in an airtight container at room temperature.