



## FLAT ZUCCHINI OMELET

Adapted from Richard Olney's  
*Simple French Food*

SERVES 1

ACTIVE TIME: 20 MIN START TO FINISH: 1¼ HR

*It's delicate in flavor and texture. Marjoram fuses with zucchini and egg in this simple, meltingly tender flat omelet—one that*

*Olney found "completely attractive" and insisted is best at room temperature, prepared 20 to 30 minutes before serving.*

- 1 lb small zucchini
- 1½ teaspoons salt
- 2 tablespoons olive oil
- 1 teaspoon finely chopped fresh marjoram flowers or leaves, or a pinch of dried marjoram
- 2 large eggs
- 1 large pinch black pepper
- 1 tablespoon unsalted butter

► Trim ends of zucchini, then coarsely grate on large holes of a box grater. Toss zucchini with 1 teaspoon salt in a large bowl and let stand 30 minutes.

► Transfer zucchini to a colander, then firmly squeeze handfuls to remove excess liquid.

► Heat olive oil in a 10-inch heavy skillet over moderately high heat until hot but not smoking and sauté zucchini, stirring until golden, 6 to 7 minutes. Remove skillet

from heat and stir in marjoram, then let mixture cool to warm, about 15 minutes.

► Lightly beat eggs with zucchini, pepper, and remaining ½ teaspoon salt in a large bowl, using a fork.

► Heat butter in a 7- to 8-inch nonstick skillet over moderately high heat until foam subsides and butter has a nutty fragrance. Add egg mixture, distributing zucchini evenly with a heatproof rubber spatula, and cook, lifting up egg around edges occasionally to let any uncooked egg flow underneath, until egg mixture is set around edge, about 1 minute.

► Reduce heat to moderately low and cook omelet until softly set but top is still moist, about 3 minutes.

► Shake skillet to loosen omelet from pan, then slide omelet onto a large plate.

► Wearing oven mitts, invert skillet over omelet, then holding skillet and plate together invert omelet, browned side up, into skillet. Cook omelet until underside is set, about 1 minute, then slide omelet onto a serving plate.