

Human: hi

AI: Okay! From now on, I will respond in English. Please let me know what culinary delights I can assist you with.

Human: hello

Human: best recipe using egg

AI: Let's crack this! Here's a recipe for a classic French Omelette, considered by many chefs to be the ultimate egg dish.

### **\*\*Classic French Omelette\*\***

**\*\*Yields:\*\*** 1 serving

**\*\*Prep time:\*\*** 2 minutes

**\*\*Cook time:\*\*** 2-3 minutes

### **\*\*Ingredients:\*\***

\* 2-3 large eggs

\* 1 tablespoon butter or oil

\* Salt and freshly ground black pepper to taste

\* Optional fillings: Fresh herbs (chives, parsley), grated cheese (Gruyere, Parmesan), sautéed mushrooms, etc.

### **\*\*Equipment:\*\***

\* 8-inch nonstick skillet

\* Whisk

\* Fork

### **\*\*Instructions:\*\***

1. **\*\*Prep the eggs:\*\*** Crack the eggs into a bowl. Add a pinch of salt and pepper. Whisk vigorously for about 30 seconds.

2. **\*\*Heat the pan:\*\*** Place the skillet over medium-high heat. Add the butter or oil.

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