Wild Mushroom and Goat Cheese Omelets\*  
An ideal dish to serve at brunch, or an indulgent weekend breakfast.  
serves 6 to 8 generously  
Ingredients  
(3/4 stick) unsalted, grass-fed butter or olive oil  
shiitake mushrooms, stems discarded, caps thickly sliced  
medium shallots, chopped  
fresh watercress, trimmed, cut into 3-inch lengths  
salt and freshly ground black pepper  
large eggs  
fresh goat cheese, crumbled  
Preparation  
1. Preheat the oven to 225°F.  
2. Melt 2 tbsp of the butter in a large skillet over medium-high heat. Add the shiitakes and cook, stirring occasionally, until golden, about 7 minutes. Add the shallots and cook until tender, about 3 minutes. Add the watercress, season with salt and pepper to taste, and cook just until the watercress is wilted, about 1 minute. Keep warm.  
3. Crack 6 eggs into a medium bowl, season with salt and pepper, and beat with a whisk. Melt 1 tbsp of the butter in a 10-inch skillet over medium-high heat. Whisk the eggs again and add them to the skillet. Cook, lifting the edges with a spatula to allow the uncooked egg to run underneath, until the bottom of the omelet is golden and the top is nearly set, about 4 minutes.  
4. Spoon one-third of the mushroom filling down the center of the omelet and sprinkle with one-third of the goat cheese. Using a rubber spatula, fold the sides of the omelet over the filling to enclose it completely. Slide the omelet into a large heat-proof plate and put it in the oven to keep warm.  
5. Repeat with the remaining butter, eggs, and filling to make 2 more omelets. Serve at once.