

Soufflé Omelet with Strawberries

1 pint strawberries
2 tablespoons currant jelly
3 eggs, room temperature
2 tablespoons sugar
½ teaspoon salt
1 tablespoon confectioners' sugar
2 tablespoons butter

Place a rack in the upper third of the oven. Preheat to 450°.

Wash and hull the strawberries. Leave 6 perfect berries whole, and dry them on paper towels. Slice the remainder of the strawberries, drain, and set aside. Sweeten them with sugar only if necessary.

Melt the currant jelly in a small saucepan. Turn off the heat, and roll the whole strawberries in the jelly until they are completely glazed. Remove the strawberries from the pan and set aside.

Separate the eggs. Beat the yolks with the sugar and ¼ teaspoon of the salt until very thick and lemon colored.

Add 1½ teaspoons of water, plus the remaining ¼ teaspoon of salt to the egg whites. Whip the egg whites until very stiff. Mix ⅓ of the whites into the egg yolks, then carefully fold in the remaining whites.

Melt 2 tablespoons of butter in a heavy ovenproof pan or cast-iron skillet, being sure to coat the sides and bottom. Pour in the egg mixture, spreading evenly, and cook over very low heat until well puffed up and lightly browned on the bottom.

Place the omelet in the oven for a few minutes, to cook the top until it is golden. Check frequently to be sure it is not burning.

Remove the omelet from the oven and quickly sift on the confectioners' sugar. Decorate with the whole strawberries on the sides and the drained sliced strawberries on top.

Serves two.