

Tamagoyaki

Yield: 1 Omelette

Chef Name: Leanne Valenti

Amt	Unit (gm/oz)	Ingredient Name
4	Each	Large Eggs
1	Tbsp	Sugar
1	Tsp	Mirin
1/4	Tsp	salt
		Oil for cooking as needed

PROCEDURES:

- Beat the eggs, sugar, mirin, and salt with a whisk.
- Heat a square pan to medium low heat.
- Oil the pan.
- Ladle 1/2 cup of the egg mixture into the pan.
- Cook gently until the bottom is set, but the top is still glossy.
- Roll the egg up with a spatula or cooking chopsticks.
- Move the rolled omelette to the top of the pan.
- Brush the exposed part of the pan with a bit more oil.
- Ladle the remaining 1/2 cup of the mixture into the pan. Spread it around to coat the bottom of the pan.
- Lift the rolled omelette from the center to allow the fresh egg mixture to flow under it. Cook until the new layer is almost set. Then roll the omelette inside the new layer of egg to the opposite end of the pan. Make sure the edges seal, then remove from heat to a sheet tray or bamboo mat.
- Let cool, then cut into slices to serve.
- To store your omelette, cover tightly and refrigerate for up to 4 days.