

Show 48: Omelette Extravaganza
Christopher May and Richard Kitos

Bread and Butter Pudding

cook in an 8"x8" pan
Bread to cover bottom of the pan
1/4 C Raisins
2 Tbsp. Butter
3 Eggs
2 Egg Yolks
1/2 Cup Brown sugar
pinch of salt
1 1/4 C. Milk
1 1/2 C. Heavy Cream
1 1/2 tsp Vanilla Extract
1/8 tsp Nutmeg
1/8 tsp. Cinnamon

Place raisins in the bottom of the pan. Butter bread, cut into squares, place on top of the raisins. Mix the remaining ingredients together, then pour over the bread and raisins. Make sure bread is soaked thoroughly, place in a bain marie (water bath), and bake covered for one hour at 350 F, uncovered for another fifteen minutes, or until the middle of the pudding doesn't wiggle when you lightly shake the pan.

Lemon Sauce

1 C Sugar
1/4 tsp. Salt
1/4 C Flour
1 Tbsp. Cornstarch
zest of one lemon
1 C. lemon juice
1 C. Water
3 egg yolks
1 Tbsp. Butter

Combine the first five ingredients, add the lemon juice and water bring to a boil, stir constantly. Pull off the stove and add the yolks and butter. If the mix is too thick, add more lemon juice or water. Serve hot on top of the bread pudding.

Green beans with Pesto Sauce.

1 pound green beans, picked and cleaned.
Cook beans in a pot of boiling salted water for about two minutes, remove and cool in an ice bath (Shocking the vegetables) Drain and set aside.
Pesto
2 Cups fresh basil
2 cloves fresh garlic
1/2 cup Pine nuts (toasted for more flavor)
1/4 C Parmesan
1/4 Cup Olive oil
Salt and Pepper to taste.

Put everything into a cuisinart and pulse until pureed. If the mix is too dry, add more olive oil, or balsamic vinegar.

Add this to the green beans, toss in a bowl, can add diced tomatoes or olives if so desired. Serve chilled.

Roasted Potatoes

2 pounds New Potatoes, cut in half
1/8 cup chopped garlic
1 Tbsp chopped fresh rosemary
1/4 cup olive oil
Salt and Pepper to taste

Toss everything together in a mixing bowl, then spread onto a sheet pan, put in the oven and bake at 350 F for one hour. Serve hot.

Omelettes

3 Eggs whisked well.

In a heated teflon coated 8 " sauté pan, spray a little pan release, then add the egg mixture, work the eggs as if scrambling them with a heat resistant spatula, then as the eggs are setting up, spread them to cover the bottom of the pan. It is at this point you can add any ingredients to fill the omelette, then fold the eggs out of the pan onto a plate and serve.

Some popular ingredients we serve at the omelette stand in Santa Monica are: Bacon, bell pepper, tomato corn and cheese; Mushroom, spinach and Mozzarella cheese; Tomatoes, green onion and cheddar cheese; Turkey chili and cheddar cheese; and my personal favorite is bacon, tomato, green onion, corn and cheese.