

# DESIGNER TRAINING SESSION- RECIPES



ELEVATE EVERYTHING™

**MONOGRAM**

# BREAKFAST RECIPES

---

## Perfect Omelet - Induction & Gas Cooktop

### Ingredients:

- 2 whipped eggs
- 3 oz. shredded cheese
- 1 oz. butter
- 3 oz. fillings
- 2 oz. fresh herb
- To Taste - salt and pepper

### Directions:

- Heat butter in a nonstick omelet pan or skillet over medium heat.
- Tilt the pan to coat the bottom and pre-heat for 1-2 minutes.
- Pour in egg mixture. Mixture should set immediately at edges.
- Using the spatula, push the cooked egg portions from edges halfway towards the center of the pan.
- Slightly tilt the pan toward the area of the pan you just pushed the cooked egg off so that uncooked egg can run onto the hot pan surface.
- Turn the heat to medium-low and continue this process until all uncooked egg has almost set, add the cheese.
- Place filling on one side of the omelet and turn the omelet in half with a spatula.
- Gently slide the omelet onto the plate and garnish with herbs, salt, and pepper to taste.