



Delicious Omelettes

 **ROMMELSBACHER**



Delicious Omelettes

With the handy Omelett Chef, you can whip up two succulent omelettes in no time at all. Whether for breakfast, brunch or a main meal – the Omelett Chef cuts a fine figure even at the table.

The two non-stick, extra-deep baking moulds are also suitable for batter, so you can bake brownies or small tarts in them, for example. The baking moulds are heated evenly from above and below. This ensures very even cooking results and means there is no longer any need to flip the omelette whilst it is cooking. This makes it very easy to use and leaves you free to prepare other breakfast items.



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OMELETT CHEF

OM 950

Omelettes made easy - fluffy, airy, juicy



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More info about the
Omelett Chef online



ALL-IN-ONE

omelette

INGREDIENTS (4 PORTIONS)

- 8 medium eggs
- 1 red pepper, finely diced
- ¼ clove of garlic, finely chopped
- 1 spring onion, finely sliced
- 100 g fresh button mushrooms, finely chopped
- 1 small tin of tuna, drained thoroughly!!!
- 2 slices of cooked ham, finely diced
- salt, pepper
- paprika powder
- chilli flakes
- grated mountain cheese

PREPARATION

- 1** Mix all the ingredients (except the grated cheese) together thoroughly.
- 2** Switch on the Omelett Chef and let it heat up.
- 3** Spoon the mixture into the baking tins in portions.
- 4** Add the grated cheese to the mixture and close the lid.
- 5** Bake for 7 – 8 minutes, or until the omelette has turned a nice colour.
- 6** Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons.



FARMERS

omelette

INGREDIENTS (2 PIECES)

- 2 medium eggs
- 2 tbsp diced bacon
- 2 small boiled potatoes,
chopped
- ½ bunch of chives, chopped
- salt, pepper

PREPARATION

- 1** Switch on the Omelett Chef and let it heat up.
- 2** Place the bacon in the preheated lower baking tray and brown it slightly.
- 3** Then spread the sliced potatoes over the top.
- 4** Place the eggs in a bowl and beat them lightly with a whisk.
- 5** Add the spices and chives and stir them in.
- 6** Place the mixture into the lower baking tray, then scatter a little bacon over the top. Close the lid and start the machine.
- 7** Baking time: 6 – 7 minutes
- 8** Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons



CHORIZO

Omelette

INGREDIENTS (2 PIECES)

1/4 onion, finely diced
 40 g diced chorizo
 3 medium eggs
 30 g well-matured cheese,
 grated
 Smoked paprika
 Salt and pepper

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Lightly grease the baking tins with a little butter or oil:
- 3 Divide the diced onions and chorizo between the two baking trays, close the lid and cook for 4 – 5 minutes.
- 4 In the meantime, beat the eggs, stir in the cheese and season with smoked paprika.
- 5 Pour the egg mixture over the fried onions and chorizo (spreading it evenly across the baking tins) and mix gently with a wooden spoon.
- 6 If necessary, season with a little more salt and pepper, close the lid and start the machine.
- 7 Bake for about 7 minutes, until the dough is nice and fluffy.
- 8 Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons.



SPANISH

omelette

INGREDIENTS (2 PIECES)

- 2 medium eggs
- 6 tortilla chips, broken into small pieces
- 2 tbsp sweetcorn
- 2 tbsp finely diced peppers
- 4 tbsp diced chorizo
- salt, pepper
- Salsa

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Place the chorizo in the preheated lower baking tray and brown it slightly.
- 3 Then scatter the diced peppers and sweetcorn over the top.
- 4 Place the eggs in a bowl and beat them lightly with a whisk.
- 5 Add the spices and stir them in.
- 6 Spread the broken tortilla chips over the bottom of the baking tray.
- 7 Place the mixture into the lower baking tray. Close the lid and start the machine.
- 8 Baking time: 6 – 7 minutes.
- 9 Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons.
- 10 Serve with salsa, if desired.



HIGH-PROTEIN

Scrambled eggs

INGREDIENTS (2 PIECES)

- 3 medium eggs
- 90 g cottage cheese (grainy
fresh cheese, 4% fat)
- 1 pinch of salt
- 1 pinch of black pepper
- a little oil or butter

PREPARATION

- 1** In a bowl, beat the eggs with the cottage cheese and salt and pepper to taste using a fork.
- 2** Brush the Omelette Chef's cooking plates with a little oil or butter and heat the appliance up.
- 3** Divide the mixture between the two baking tins. Close the lids.
- 4** After about 1 minute, open the appliance. The egg has started to set from the bottom, and you can now use a silicone or wooden spoon to stir the egg mixture. Close the lid again.
- 5** Repeat the process until the scrambled eggs reach the desired consistency.
- 6** Once the programme has finished, open the lid and remove the scrambled eggs using a wooden or silicone spoon.
- 7** It's ready to serve.

TIPS

- + These protein scrambled eggs taste delicious with wholemeal toast and fresh berries.
- + If you wrap the scrambled eggs in a tortilla, you end up with a lovely breakfast taco or burrito.



HERBS

Scrambled eggs

INGREDIENTS (2 PIECES)

- 15 g butter, divided
- 4 medium eggs
- 1 bunch of fresh seasonal herbs
(parsley, chives, dill, chervil, etc.)
- ½ tsp onion powder
- Salt and pepper to taste

PREPARATION

- 1 Switch on the Omelett Chef and allow it to heat up. Lightly grease the cooking pans.
- 2 Finely chop the herbs.
- 3 Whisk the eggs with the spices and chopped herbs in a bowl.
- 4 Divide the mixture evenly between the two baking tins and close the lid.
- 5 After a few minutes, open the lid and stir the mixture with a wooden or silicone spoon. Close the lid again.
- 6 Repeat the process until the scrambled eggs reach the desired consistency.
- 7 Once the programme has finished, open the lid and remove the scrambled eggs using a wooden or silicone spoon.



HUTS

omelette

INGREDIENTS (2 PIECES)

- 2 medium eggs
- 2 tbsp bacon, diced
- 2 tbsp grated mountain cheese
- 2 tbsp fried onions

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Crack the eggs into a bowl and beat them lightly with a whisk.
- 3 Add onions, cheese and bacon, and stir them in.
- 3 Divide the batter between the baking tins. Close the lid and start the machine.
- 5 Set the timer for 6 – 7 minutes.
- 6 Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons.



FETA, SPINACH & OLIVE

omelette

INGREDIENTS (2 PIECES)

- 1 spring onion, finely chopped
- 2 handfuls of spinach leaves,
chopped
- 3 medium eggs
- 70 g feta cheese, crumbled
- 10 black olives, finely chopped
- salt, pepper
- a little oil or butter

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Lightly grease the baking tins with a little butter or oil.
- 3 Divide the spring onions and finely chopped spinach between the baking tins, close the lids and sauté gently for 3 – 4 minutes. Remove and set aside.
- 4 Crack the eggs into a measuring jug, beat them, and season with salt and pepper.
- 5 Crumble the sheep's cheese into the mixture, add the finely chopped olives, and stir in the onions and spinach.
- 6 Divide the mixture evenly between the baking tins, close the lid and start the machine.
- 7 Cook the omelettes for about 7 minutes.
- 8 Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons.



MUSHROOM & CHEESE

omelette

INGREDIENTS (4 PORTIONS)

2 tsp butter or margarine
 200 g mixed mushrooms, sliced
 4 large eggs
 a dash of milk
 100 g mountain cheese, grated
 1 tsp thyme
 Salt and pepper

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Lightly butter the two baking tins and heat them.
- 3 Divide the finely chopped mushrooms (in portions) between the baking trays, close the lids and fry for 3 – 4 minutes until the mushrooms are tender. Remove and set aside.
- 4 Put the lid on – this will keep the heat in.
- 5 Whisk the eggs with a dash of milk, then season with salt and pepper.
- 6 Now stir in the grated cheese and the mushrooms.
- 7 Divide half of the mixture evenly between the baking tins and close the lid.
- 8 Cook the omelettes for about 7 minutes, until they reach the desired consistency.
- 9 Once the programme has finished, open the lid and carefully lift the omelette out of the pan using two wooden or silicone spoons.
- 10 Repeat the process with the other half of the egg mixture.



SPRING ONION *omelette*

INGREDIENTS (2 PIECES)

4 medium eggs
½ bunch of chives, chopped
salt, pepper

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Crack the eggs into a bowl and beat them lightly with a whisk.
- 3 Add the spices and chives and stir them in.
- 4 Divide the mixture between the baking tins, close the lid and start the machine.
- 5 Baking time: 5 – 7 minutes.
- 6 Once the programme has finished, open the lid and lift the omelette out of the pan using two wooden or silicone spoons.



POTATO OMELETTE

with smoked trout

INGREDIENTS (2 PIECES)

150 g boiled potatoes, sliced
 2 large eggs
 50 g frozen peas, defrosted
 100 g smoked trout
 a little dill, chopped
 1 tsp lemon juice
 a little lemon zest
 Salt and pepper
 a little oil or butter

PREPARATION

- 1 Preheat the Omelett Chef.
- 2 Lightly grease the baking tins with a little butter or oil.
- 3 Arrange the potato slices in the two baking trays, close the lid and fry for 2 – 3 minutes.
- 4 In the meantime, beat the eggs and season with salt and pepper.
- 5 Then gently stir in the peas, herbs and pieces of trout
- 6 Spread the mixture evenly over the potatoes in the baking trays, then close the lids.
- 7 Bake for about 7 minutes.
- 8 Once the programme has finished, open the lid and lift the omelette out of the pan using two wooden or silicone spoons.



ITALIAN

omelette

INGREDIENTS (2 PIECES)

3 medium eggs
6 small cherry tomatoes, halved
6 mini mozzarella balls, halved
salt, pepper
fresh basil

PREPARATION

- 1** Switch on the Omelett Chef and let it heat up.
- 2** Place the halved tomatoes in the preheated lower baking tray and sauté briefly.
- 3** Crack the eggs into a bowl and beat them lightly with a whisk.
- 4** Add the spices and stir them in.
- 5** Spoon the mixture into the lower baking tins.
- 6** Arrange the halved mozzarella balls over the mixture.
- 7** Baking time: 6 – 7 minutes.
- 8** Once the programme has finished, open the lid and lift the omelette out of the pan using two wooden or silicone spoons.
- 9** Sprinkle with basil leaves before serving.



FRIED EGGS

INGREDIENTS (2 PIECES)

- 1 tsp oil or butter
- 2 large eggs

PREPARATION

- 1 Switch on the Omelett Chef and let it heat up.
- 2 Place a little butter or oil in each baking compartment and heat it up; close the lid to do this.
- 3 After about 1 minute, the oil will be hot. You can now open the appliance and crack 1 egg into each of the baking wells.
- 4 Leave the lid on for 1 minute, then continue frying with **the lid off**.
- 5 Depending on how firm you want the fried egg to be, fry for 2 – 3 minutes.
- 6 Remove using a heat-resistant plastic or wooden spatula.



LOW CARB *Fake bread*

INGREDIENTS (2 PIECES)

For the first layer:

3 medium eggs
30 g rolled oats
30 g grainy cream cheese
salt, pepper

For the second layer:

125 g wild salmon,
cut into cubes
salt, pepper

To finish:

20 g grainy cream cheese

PREPARATION

- 1 Separate the eggs. Place the egg whites and yolks in separate bowls.
- 2 Add the oats and cream cheese to the egg whites and mix together. Season with salt and pepper.
- 3 Mix the egg yolk with the wild salmon and season with a little salt and pepper.
- 4 Switch on the Omelett Chef and let it heat up.
- 5 Start by cooking the **egg white mixture**. To do this, divide the mixture between the two baking tins, close the lid and bake for 7 minutes.
- 6 Then remove them with a wooden spatula and place them on two plates.
- 7 Once the appliance has heated up again, bake the **egg yolk mixture**. Divide this into 2 portions and place them in the baking wells. Close the lid and bake for 8 minutes.
- 8 In the meantime, spread the grainy cream cheese over the two egg white "loaves".
- 9 Finally place the two slices of baked salmon and egg yolk on top and garnish with spring onions cut into rings.

TIP

- + For a bit of variety, add some dill and lemon zest to the ingredients for the second layer. It tastes wonderfully fresh.



FRENCH *Toast*

INGREDIENTS (4–6 PIECES)

4 medium eggs
125 ml milk
10 slices of toast
Sugar
Cinnamon
a little butter for greasing

PREPARATION

- 1 Put the eggs and milk in a bowl and whisk them lightly.
- 2 Tear the toast into pieces, fold into the egg and milk mixture and leave to soak for about 3 minutes.
- 3 Switch on the Omelett Chef and allow it to heat up. Grease the baking moulds with butter.
- 4 When baking, fill each baking tray to no more than $\frac{3}{4}$ full. Close the lid.
- 5 Baking time: 10 – 12 minutes (depending on how brown you want it).
- 6 Once the programme has finished, open the lid and carefully lift the French toast out of the tin using two wooden or silicone spoons
- 7 Sprinkle with sugar and cinnamon before serving.



Blondies

INGREDIENTS (6 PIECES)

- 125 g butter
- 150 g brown sugar
- 1 tbsp sugar beet syrup
(Goldsaft)
- 200 g flour
- ¼ tsp baking powder
- ¼ tsp bicarbonate of soda
- ¼ tsp salt
- 2 medium eggs
- 100 g nuts, roughly chopped
- 100 g white chocolate,
chopped

PREPARATION

- 1** Melt the butter in a saucepan over a medium heat until it foams. Then add the sugar and syrup, stir, and set aside to cool.
- 2** Mix the flour with the baking powder, bicarbonate of soda and salt, then add this mixture and the eggs to the cooled butter mixture.
- 3** Finally, add the nuts and white chocolate and mix gently until you have a smooth, sticky dough.
- 4** Now switch on the Omelett Chef and let it heat up.
- 5** Place 3 heaped tablespoons of the dough into each baking mould. (Tip: use two spoons to scoop out the dough). Close the lid and start the machine.
- 6** Bake the blondies for 7 – 9 minutes. The longer you bake them, the firmer the centre will be.
- 7** Once the programme has finished, open the lid and carefully lift the blondies out of the tin using two wooden or silicone spoons. Be careful! The cakes are quite soft at first.
- 8** Serve with a dollop of cream or caramel sauce.



PUFF PASTRY PARCELS

with pudding

INGREDIENTS (2 PIECES)

- 1 pack of puff pastry from the chilled section
- 3 tbsp vanilla custard
- 1 egg (beaten)
- icing sugar

PREPARATION

- 1 Roll out the puff pastry and cut out circles using a ring mould (approx. 15 cm in diameter – the size of a saucer).
- 2 Preheat the Omelett Chef.
- 3 Place about 1.5 tablespoons of the vanilla custard on one side of each pastry circle.
- 4 Brush the edge of the dough circle with egg (to help it stick together).
- 5 Fold the circle over and press the edges firmly all the way round (using a fork if necessary).
- 6 Place the dumpling into the Omelett Chef using a spatula (not metal!).
- 7 Baking time: 10 – 14 minutes, depending on how brown you want it.
- 8 Dust with icing sugar before serving.
- 9 You can use the leftover dough to make crispy sticks.

TIP

- + This goes perfectly with apple compote or fruit salad.



APPLE

Doughnuts

INGREDIENTS (4 PORTIONS)

- 1 apple, finely grated
- 1 tsp lemon juice
- 4 medium eggs
- 80 g sugar
- 140 g flour
- 1 pinch of salt
- 1 sachet of baking powder
- 80 g quark
- 1 sachet of vanilla custard powder
- a little lemon zest
- 1 tbsp orange juice
- butter for frying

PREPARATION

- 1 Peel apple, grate it and mix it with the lemon juice to prevent it from turning brown.
- 1 Beat the eggs and sugar until frothy. Gradually add the flour, baking powder and salt.
- 3 Now stir in the quark, custard powder, lemon zest, orange juice and grated apple.
- 4 Switch on the Omelett Chef and let it heat up.
- 5 Fill the baking moulds about three-quarters full with the batter, close the lids and bake for about 7 – 8 minutes.
- 6 In this recipe, as a special exception, the baking tins are buttered each time you make them. That's because the doughnuts simply taste even better with a touch of butter. It also makes them slightly crispy.
- 7 Once the programme has finished, open the lid and carefully lift the doughnuts out of the mould using two wooden or silicone spoons.
- 8 Serve with a little icing sugar and vanilla sauce.

TIP

- + Instead of vanilla sauce, apple sauce goes very well with this too.



Brownies

INGREDIENTS (6 PIECES)

3 medium eggs
 200 g dark chocolate coating
 100 g chocolate chips
 125 g butter
 ½ tsp vanilla extract
 200 g brown sugar
 150 g flour
 1 tsp baking powder
 1 pinch of salt
 1 tbsp cocoa powder

PREPARATION

- 1 Melt the dark chocolate and butter in a bowl over a hot water bath.
- 2 Leave the chocolate to cool until the mixture becomes creamy.
This is important, otherwise the brownies will turn out firm instead of fluffy.
- 3 Beat eggs with vanilla sugar and brown sugar until fluffy.
- 4 Add the cooled chocolate mixture.
- 5 Mix the flour with the baking powder, salt and cocoa powder, then stir into the liquid mixture.
- 6 Now fold the chocolate chips into the batter.
- 7 Brush the top and bottom of the baking tins with a little oil.
- 8 3 tbsps of batter into the tin. Each mould should only be filled to ¾ full!
- 9 Close the lid. Bake for 8 minutes for brownies with a slightly soft centre. Bake for 10 – 12 minutes for brownies with a firm centre.
- 10 After each baking session, wipe the top and bottom of the baking tins with kitchen paper and brush them lightly with oil again.



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