



From the Kitchen of:
The Timmermann House B&B

Baked Rolled Omelet

3 eggs, ½ cup milk, 1 TBLS mayonnaise, 2 TBLS flour. ¾ cup cheese (divided) of your choice and any other fillings.

Place eggs, milk, mayonnaise & flour in blender, Whip for 2 minutes.

Pour into an 8x10 shallow pan lined with foil or parchment paper with 2 inch over lap of sides. Spray with pan coating. Carefully pour mixture into pan. Sprinkle with cheese & fillings. Bake at 350 for 10-12 minutes or until set. Remove and roll up like a jelly roll, sprinkle remaining cheese over and place back in oven just until melted.





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Asparagus with egg and Hollandaise Sauce

1 half of a 3 inch piece of French bread toasted, shingle a sliced hardboiled egg on bread. Arrange steamed asparagus (broccoli can be substituted) across egg, top with hollandaise sauce





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Ham Bake

2 thin slices of ham, 1 TBLS sour cream, 1 tsp butter, 1 TBSL onion & chopped mushroom, 1 tsp minced garlic, 1 large egg, 1 tsp tarragon.

Place ham in an 8 or 9 oz sprayed with pan coating, spread sour cream in the bottom and top with sautéed garlic, onions and mushrooms, crack egg and place on veggies top with tarragon.

Bake at 350 for 20-25 minutes or until egg is set.





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Hash Brown Nests

1 cup hash browns, 1 egg, 2 TBLS sautéed onions. Mix together and place in round 9oz dish sprayed with pan coating. Bake on lowest shelf at 300 for 40 minutes or till brown. Mix 1 egg, 1 tsp water, 1 TBLS soft cream cheese, 1 tsp each chives & tarragon. Scramble just until curds form. Put in nest and bake 5 minutes or until hot.





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Puff Pastry Nest

1 4x5 puff pastry sheet, 1/2 TBLS butter, 2 TBLS onion, red/yellow peppers & mushrooms, 1 tsp fresh rosemary, 1/4 cup organic baby greens, 1 egg, 1/2 TBLS milk, 1 tsp mayonnaise, 1 tsp flour, 1 TBLS Asiago cheese.

Line a round 8 oz dish with the pastry, place greens on pastry, sauté onions, peppers & mushrooms in 1/2 TBLS butter, place over greens. Mix next 4 ingredients in blender, pour over veggies, and sprinkle with cheese. Bake at 400 for 20-25 minutes. Stand time 5 minutes.





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Puff Pastry Strudel

1 4x5 sheet puff pastry, 1 tsp butter, 1 TBLS red / orange pepper & onion, 1 lg egg, 1 tsp water 1 TBLS fresh minced chives. 1 tsp parmesan cheese.

Place pastry on cookie sheet, sauté peppers & onion, mix egg, water and chives. Pour on top of peppers & onion, scramble soft. Place in the center of pastry. Cut diagonals on both sides of pastry. Braid pastry, spray with butter flavored pan spray and sprinkle cheese over pastry.

Bake at 400 for 30 minutes or till browned.





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Baked Herbs, Egg & Potatoes

1cp hash browns, 1 TBLS chopped onion, 1 mushroom cut in pieces, 1 tsp butter, 1 egg, 2 tsp ½ & ½, fresh chives & basil minced, 1 tsp mayonnaise , pinch of salt, dry mustard, blk pepper & cayenne pepper, 1 oz your choose of cheese.

Butter a 9 oz dish, layer hash browns, sauté onions & mushroom. Spoon over hash browns. Place remaining ingredients in blender, blend 1 minute. Pour over hash browns onions & mushrooms. Bake covered at 325 for 30 minutes, uncover and bake 35 more minutes or till knife comes out clean. Let stand for 5 minutes.





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Puffed Eggs

1 piece of toast, ¼ cup chopped ham mixed with 2 tsp of mayonnaise & 2 tsp Dijon mustard, 1 large egg separated.

Place toast on cookie sheet, spread with ham mixture. Beat egg white until stiff, place a scoop on top of ham. Using a small spoon scoop out the center of the egg white and gently place egg yolk in hollow.

Sprinkle with fresh chopped parsley and bake at 350 till yoke is set and white is slightly brown


