

Brunch Omelets Torte

Ingredients:

2 Sheets of frozen puff pastry, thawed

Potatoes:

1/4 cup margarine
6 medium new potatoes, sliced 1/8" thick
1 cup thinly sliced onion, separated into rings
1/4 tsp. salt
1/4 tsp. pepper

Omelets:

2 tbsp. butter of margarine
6 eggs
1/4 cup chopped fresh parsley
1/8 tsp salt
1/8 tsp. pepper
2 tbsp. water

Omelets Filling:

1/2 lb. thinly sliced cooked ham
2 cups grated cheddar cheese
1 egg lightly mixed with 1 tbsp. water

Method:

On a lightly floured surface roll each sheet of puff pastry into a 12" square. Lay 1 sheet into a lightly greased 10" pie pan and set aside.

To Make Potatoes:

In a large skillet, melt butter until sizzling. Add potatoes, onions, salt and pepper. Cover & cook over medium heat, turning occasionally until potatoes are lightly browned and tender (about 12 - 15 minutes). Set aside.

To Make Omelet's:

In a skillet, melt 1 tbsp. butter until sizzling. Meanwhile in a small bowl, stir together the eggs, parsley, salt, pepper & water. Pour half of the omelets mixture into the skillet with the butter. Cook over medium heat. As the omelets sets, lift slightly to allow the uncooked portion to flow underneath. Continue cooking until set (2-3 minutes). Slide omelets onto a cookie sheet. Repeat with remaining butter & omelets mixture.

To Assemble:

Layer the ingredients into a pie pan with the puff pastry in the following order:
1 omelets, 1/2 the ham, 1/2 the potatoes, 1/2 the cheese, the remaining potatoes, ham cheese and omelets. Top with the remaining sheet of puff pastry. Press edges of both sheets of pastry to seal. Trim off excess pastry. Bake 30-35 minutes or until golden brown. Let stand 5 minutes. Cut into wedges. Yields 8 servings.

NOTE:

May be made the night before and baked in the morning.

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