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EGGS BENEDICT

This is an update of the classic recipe. It makes a marvelous, leisurely weekend breakfast.

2 eggs

1 English muffin, split

butter

2 slices Canadian bacon

Hollandaise Sauce

2 pinches paprika

1. Poach the eggs. Saute the bacon.
2. Toast and butter the English muffin.
3. Place one slice of bacon on each muffin half. Top the bacon with an egg.
4. Spoon generous amounts of Hollandaise over all. Sprinkle with paprika. Serve at once.

EGGS COCOTTE WITH TRUFFLED CRÈME FRAÎCHE

Eggs

1 tbs white truffle oil

1/2 cup crème fraîche

truffle peelings

Stir oil into crème fraîche and allow to infuse in refrigerator for at least four hours. Whip truffle-infused crème fraîche to desired loft.

1. Bake eggs at 325 degrees F in individual ramekins set in a water bath.
2. Top eggs with whipped, truffle-infused crème fraîche.
3. Decorate with truffle peelings and serve.

EGGS WITH SAFFRON CRÈME FRAÎCHE MASCARPONE

SERVES 4

This is a very elegant breakfast. Make it for leisurely mornings or for days that must be rescued. Prepare the saffron crème fraîche mascarpone at least one day before using.

The Saffron Crème Fraîche Mascarpone

1 cup crème fraîche

1/2 tsp saffron threads

1. Mix together the saffron and crème fraîche.
2. Place the mixture in the refrigerator for 2 to 3 hours to blend.
3. Remove the crème fraîche from the refrigerator. Mix well.
4. Drain the mixture in a cloth-lined colander for 3 hours at room temperature. A weighted plate will speed draining.
5. After draining, mix again to distribute the saffron evenly. Refrigerate until ready to use.

The Eggs

4 eggs

1 tbs crème fraîche

2 tbs butter

1. Break the eggs into a bowl and stir to scramble.
2. Add 1 tablespoon crème fraîche, and stir to blend.
3. Cook the eggs in the butter until softly set.
4. Divide the eggs among individual plates, and break chunks of saffron crème fraîche on top of the hot eggs. Serve immediately with pumpernickel toast.

EGGS WITH CRÈME FRAÎCHE MASCARPONE, BACON AND GREEN ONIONS

SERVES 2

The Crème Fraîche Mascarpone

1 cup crème fraîche

1. Drain the crème fraîche in a cloth-lined colander for 3 hours at room temperature. A weighted plate will speed draining.
2. Refrigerate until ready to use.

The Eggs

3 eggs

1/4 tsp pepper

2 slices bacon

2 green onions, minced

2 tbs crème fraîche mascarpone at room temperature

1. Break the eggs into a bowl and stir to scramble. Stir in the onions and pepper.
2. Cut the bacon into inch-long pieces. Saute the bacon to render the fat.
3. Cook the eggs in the pan with the bacon until they are softly set.
4. Divide the eggs between the plates.
5. Top each serving with a large chunk of crème fraîche mascarpone. Let the mascarpone melt into the eggs for a minute before serving.

EGGS WITH SALMON MOUSSE

SERVES 2

3 eggs

1 tbs crème fraîche

1 tbs butter

*2 slices salmon mousse**

*See Salmon Mousse recipe under Fish and Shellfish

1. Break the eggs into a bowl and stir to scramble.
2. Mix 1 tablespoon crème fraîche into the eggs.
3. Cook the eggs in the butter until they are softly set.
4. Serve the eggs hot. Top each serving with a slice of salmon mousse. Allow the mousse to melt partially into the eggs before serving. Serve with pumpernickel toast.

OAT CAKES WITH CRÈME FRAÎCHE MASCARPONE

SERVES 2

Although lard seems to have acquired an unwarranted negative reputation with some, it is unsurpassed for pastry making and browning. If you have bacon drippings, so much the better.

1 cup old fashioned rolled oats
1 cup quick cooking rolled oats
1 egg
2 to 3 tbs milk
lard (or bacon drippings) for frying
honey
crème fraîche mascarpone

The Crème Fraîche Mascarpone

1 cup crème fraîche

1. Drain the crème fraîche in a cloth-lined colander for 3 hours at room temperature. A weighted plate will speed draining.
2. Refrigerate until ready to use.

The Oat Cakes

1. In a bowl, mix the oats together.
2. Add the egg. Mix it into the oats. The mixture will be dry.
3. Add enough milk so that the oats will stick together when squeezed.
4. Using your hands, form the oats into half-inch thick, two-inch diameter cakes.
5. Fry the cakes in hot bacon fat or lard until golden on each side.
6. To serve, top with a thick layer of crème fraîche mascarpone. Drizzle honey on the mascarpone.

HERBED TOAST

Use a mild, non-intrusive bread for this dish. The scent of thyme will linger in your mouth like a sweet memory.

4 oz crème fraîche mascarpone
1/2 tsp minced garlic
1 tsp fresh thyme
egg or sweet French bread, thickly sliced

The Crème Fraîche Mascarpone

1 cup crème fraîche

1. Drain the crème fraîche in a cloth-lined colander for 3 hours at room temperature. A weighted plate will speed draining.
2. Refrigerate until ready to use.

The Toast

1. Mix the garlic and thyme with the crème fraîche mascarpone. If possible, leave it to blend for several hours.
2. Cut the bread into 3/4 to 1 inch thick slices.
3. Thickly spread one side of the bread with the herbed, crème fraîche mascarpone.
4. Place the bread, mascarpone side up, on a baking sheet. Bake at 400 degrees F for 7 minutes or until the bread is golden on the edges.

WHOLE WHEAT CEREAL AND CRÈME FRAÎCHE

SERVES 4

Crème fraîche and raspberry preserves make this a special breakfast.

2 cups cracked red wheat
4 cups cold water
8 tbs crème fraîche
4 tbs raspberry preserves

1. Place the cracked wheat in cold water in a sauce pan.
2. Simmer over medium heat, stirring frequently for 10 minutes or until the cereal thickens and most of the water has been absorbed. Turn off the heat.
3. Cover the pot and let sit for 5 minutes.
4. Lightly stir into each serving 2 tablespoons crème fraîche and 1 tablespoon raspberry preserves.