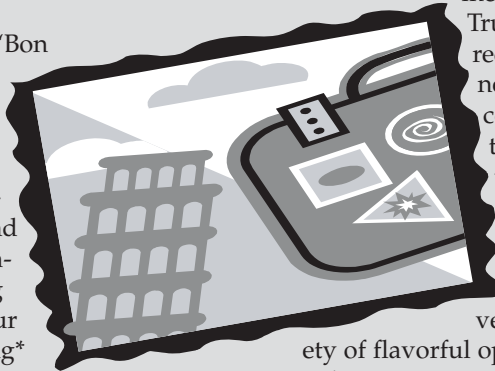




Let Eggs Take Your Customers To Europe

The incredible edible egg™ can provide the basis for a great European culinary adventure for both you and your customers! Crack open an egg and discover great profit margins and unlimited international menu options for which your patrons will rave. Eggs are the flavorful foundation of recipes, ‘world round!’

Customers will be chanting “Bon Appetit!” when they try one of the European-influenced dishes highlighted here. These recipes are more than just delicious and nutritious; they are economical and made possible with the versatile egg. The mouth-watering recipe for Potato Torte du Jour will cost just \$1.67 per serving* to prepare while demanding a much higher menu price. In this European-inspired entrée, Shredded Swiss and Gouda cheeses, eggs, sour cream, cream cheese, garlic, onions, and russet potatoes are combined, giving patrons a delicious menu option while providing foodservice operators with a great profit margin.



Eggs and egg products are convenient and foodservice operators can simply scramble up a new European egg recipe in minutes. Try adding Feta, Swiss or Brie cheese to a scrambled egg mixture and then serving the tasty combination in a pita, on crusty bread or a freshly baked croissant. Or experiment with the attached recipe for Truffled Egg Crepes. This upscale recipe gives basic scrambled eggs a new look and flavor as the eggs are combined with shallots, Dijon mustard, crème fraiche, thyme, and truffles, served warm in freshly made crepes.

Combining the tastes and flavors of European countries with the versatility of eggs opens up a variety of flavorful opportunities morning, noon, and night. Letting eggs take your customers to Europe sure makes incredible “cents” for foodservice operators. Don’t miss the boat; add a new egg-rich European Union recipe to your menu today.

*Per serving ingredients based on Northeast local distributor pricing, June 2005.

Potato Torte du Jour Yield: 12 servings

Ingredients	Weight	Measure
Russet or other baking potatoes	3 lb. 8 oz.	12 medium
Eggs	1 lb. 5 oz.*	12 large
Reduced-fat sour cream	2 lb.	--
Neufchatel cream cheese, softened	1 lb.	--
Red, yellow, and green peppers, diced	2 oz. each	1/2 cup each
Green onion, sliced	1 oz.	1/2 cup
Minced garlic	--	2 Tbsp.
Swiss cheese, shredded	1 lb.	4 cups
Gouda cheese, shredded	1 lb.	4 cups
Kosher salt	--	1 Tbsp.
Black pepper, fresh cracked	--	1-1/2 tsp.
Swiss cheese, shredded	2 oz.	1/2 cup

Method

1. Bake potatoes; cool. Peel and slice crosswise.
2. In large mixing bowl, blend until smooth the eggs, sour cream, cream cheese, peppers, green onion, and garlic.
3. Line two 12-inch springform pans (at least 2-inches deep) (or deep round baking dishes) with parchment.
4. Stir in cheeses, salt, and pepper into egg mixture.
5. In layers, alternate 1-1/2 cups custard and about 1-1/2 cup of potatoes into each pan, 3 layers each.
6. Top with additional shredded cheese. Bake at 350°F for 60-65 minutes or until center is firm and internal temperature has reached a minimum of 160°F.
7. Slice each torte into 6 pie-shaped wedges. Serve immediately.

*If using frozen or liquid whole egg product.

Note: Do not let uncooked egg mixture remain at room temperature for longer than one hour (including preparation and service time).

Recipe Corner

Truffled Egg Crepes

Yield: 12 Servings

	Ingredients	Weight	Measure
<i>Crepes</i>	Flour	7 oz.	2 cups
	Kosher salt	--	1 tsp.
	Pepper	--	1/2 tsp.
	Milk	16 oz.	2 cups
	Eggs	5 oz.*	3 large
	Butter, melted	--	4 Tbsp.
	Dried Herbs de Provence	--	2 tsp.
<i>Filling</i>	Butter, melted	2 oz.	1/2 cup
	Butter	--	1/3 cup
	Shallots, minced	1 oz.	1/4 cup
	Eggs	1 lb. 5 oz.*	12 large
	Kosher salt	--	1-1/2 tsp.
	White pepper	--	1 tsp.
	Dijon mustard	--	1 Tbsp.
	Crème fraiche	8 oz.	1 cup
	Heavy cream	2 oz.	1/4 cup
	Fresh thyme, chopped	--	2 Tbsp.
	Truffle shavings	1 oz.	1/4 cup
	Truffle oil	--	1 tsp.
	Mixed greens	--	12 cups
	Vinaigrette dressing	--	As needed

Method

- Sift flour, salt, and pepper into medium bowl. In separate small bowl, mix eggs and milk. Whisk egg mixture into flour until smooth. Whisk in butter and herbs until smooth. Cover and refrigerate 15 to 30 minutes.
- Portion 1/4 cup batter portions into butter-brushed, heated 8-inch non-stick pan. Cook about 1 minute until edges are crisp and start to curl. Remove and keep warm.
- In large pan, melt butter over medium heat. Stir in shallots; cook until soft. Blend eggs, salt, pepper, mustard, crème fraiche, and cream. Add eggs to pan; cook until soft.
- Fold in thyme, truffles, and oil. Cook additional 1 minute until firm throughout with no visible liquid egg remaining. Keep filling warm.
- Place 1/4 cup egg filling onto each crepe. Roll up, egg roll style; keep warm.
- Serve each 2 crepes with 1 cup mixed green salad tossed with vinaigrette.

*If using frozen or liquid whole egg product.

Note: Do not let uncooked egg mixture remain at room temperature for longer than one hour (including preparation and service time).

Let your customers experience the great flavors of Europe and the Pacific Rim with six mouth-watering, egg-rich recipes. To receive a complimentary set of recipes cards, fill out this coupon and send it to:

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