Monte Cristo Sandwich

45ml Dijon mustard

1 loaf of bread

266ml of ham

266ml of turkey

500ml of Swiss cheese

90ml of butter

How to make:

1. Heat oven to 400\*F
2. Spread the mustard on the french toast. Then place ham and turkey on the french toast evenly among the others. Do the same with the cheese.
3. Put pieces of bread together in pairs (sandwich them)
4. Heat a large skillet (or large pan) over medium heat. Spread 7.5ml of butter on the top and bottom of each sandwich
5. Cook the sandwich in the skillet until brown (2 mins per side). Transfer to a baking sheet.
6. Transfer to open and bake until cheese is melted and the toast is heated through (4 mins)
7. Let it rest for about 1 min, and then enjoy!

Brooklyn Ricotta Roll:

2 sandwich rolls (kaiser rolls)

151ml shredded mozzarella

151ml ricotta

6 fresh basil leaves

How to make:

1. Heat oven to 450\*F
2. Slice the rolls in half horizontally. Hollow them out by removing most of the soft crumb from the tops and bottoms
3. Distribute the mozzarella evenly inside each of the 4 hollowed-out halves. Place the ricotta into each bottom half. Top each bottom half with 3 basil leaves. Put the 2 halves of the rolls bak together and wrap each sandwich in foil Bake until the outsides are crispy and the cheeses are melted. 25 Minutes in the oven. Let it cool down for 5 mins. Slice in half and serve

Omelet:

4 eggs

30ml water

30ml pepper

15ml butter

83ml cheese

How to make:

1. Beat eggs, water, salt and pepper in small bowl until blended. TILT pan to coat bottom. our in egg
2. Heat butter in 6to 8 inch nonstick omelet pan or skillet over medium high heat until hot. TILT pan to coat bottom. pour in egg mixture. Mixture should set immediately at edges
3. gently push cooked portions from edges toward to center with inverted turner so that uncooked eggs can reach the hot pan surface. Continue cooking. Tilting pan and gently moving cooked portions as needed.
4. When top surface of eggs is thickened and no visible liquid egg remains Place filling on one side of the omelet. Fold omelet in half with tuner. With a quick flip of the wrist, turn pan and invert or slide omelet onto plate. serve immediately