



Ham & Cheese Omelet Roll

Ingredients:

4 ounces cream cheese, softened
¾ cup milk
2 tablespoons all purpose flour
¼ teaspoon salt
12 eggs
8 ounces ham, finely chopped (1 ½ cups)
6 ounces cheddar or Swiss cheese, shredded (1 ½ cups)
¼ cup green onions with tops
2 tablespoons Dijon mustard

- 1) Preheat oven to 375° F. In Small Batter Bowl, combine cream cheese and milk; whisk until smooth using Stainless Steel Whisk. Add flour and salt; whisk to combine.
- 2) In Classic Batter Bowl, gently whisk eggs until blended. Add cream cheese mixture; mix well.
- 3) Cut and 18-inch long piece of Parchment Paper. Press into bottom and up sides of Stoneware Bar Pan to prevent egg mixture from running under parchment paper; pinch corners. Pour egg mixture into bottom of Bar Pan. Bake 30 – 33 minutes or until omelet is puffy and golden.
- 4) While eggs are baking, finely chop ham using Food Chopper. Shred cheese with Deluxe Cheese Grater if not pre-shredded. Chop green onion in Manual Food Processor or Thinly slice green onions with Chef's Knife. Set aside a bit of cheese, ham and onion for garnish.
- 5) Remove omelet from oven; immediately spread with Dijon mustard using the Small Spreader. Sprinkle with cheese; top with ham and green onions. Starting at one of the long sides, roll up jelly-roll fashion, removing parchment paper as you roll. Garnish top with remaining cheese and green onions, if desired. (If you do not want to do this, put them in the roll before rolling it up.) Transfer to serving platter by picking up roll with parchment paper. Let roll stand 5 minutes to melt cheese. Slice roll with Serrated Bread knife about 1" or 2" thick depending on number of servings you want.