



A Boutique Breakfast
from
Cape Cod

Brought to you by



A RARE FIND ON CAPE COD



Granola

Makes 12 Cups

- 2 Cups sliced almonds
- 4 Cups old fashioned oats
- 2 Cups shredded coconut
- 1 Cup pecans
- 1/2 Cup honey
- 3/4 Cup vegetable oil
- 1/4 teaspoon vanilla extract
- 1 Cup roasted (unsalted) cashews
- 1 Cup dried cranberries
- 1 Cup dried cherries

Preheat Oven to 350 degrees

1. Whisk honey, oil, and vanilla together until well blended.
2. In Separate bowl mix Oats, Almonds, Coconut and Pecans.
3. Pour liquid over oats mixture and stir until well blended.
4. Pour onto a large baking sheet covered in parchment paper.
5. Bake, stirring every 10 minutes to bake evenly.
6. Remove and allow to cool before adding nuts or dried fruits.

Store in an airtight container.



How to Poach Eggs

Heat the water: Add enough water to come 1 inch up the side of a narrow, deep 2-quart saucier.

Add 1 teaspoon kosher salt and 2 teaspoons white vinegar and bring to a simmer over medium heat.

Meanwhile, crack 1 very fresh cold large egg into a custard cup or small ramekin.

Use the handle of a spatula or spoon to quickly stir the water in one direction until it's all smoothly spinning around.

Add the egg: Carefully drop the egg into the center of the whirlpool.

Let it poach: Turn off the heat, cover the pan and set your timer for 5 minutes.

Lift it out: Remove the egg with a slotted spoon and serve immediately.

Alternatively, move the egg to an ice bath and refrigerate up to 8 hours. Reheat in warm water just before serving.



Red Pepper and Baked Egg Galettes

Serves 4

- 2 large or 4 small red bell peppers, cut into 1/2 inch strips
- 2 small onions, (red or white) halved and cut into 1/2 inch wedges
- fresh sprigs of thyme, leaves removed
- 1 tsp cumin
- 1 tsp coriander
- 6 Tbsp olive oil
- 2 Tbsp fresh parsley, chopped
- 2 Tbsp fresh cilantro, chopped
- 1 sheet puff pastry, thawed
- 1 egg, beaten, for brushing the pastry
- 12 tsp sour cream
- 4 large fresh eggs
- salt and fresh cracked pepper

Set oven to 400F

1. Mix together the pepper, onions, thyme, and spices in a bowl. Add the olive oil and toss well so that everything is coated with the oil and spices.
2. Spread on a baking sheet and roast for about 30 minutes, stirring and rearranging the veggies a few times so they don't burn.
3. Sprinkle the veggies with half the fresh herbs and set aside.
4. Turn the oven up to **425 degrees Fahrenheit**. Roll out the pastry on a floured surface until it reaches a 12x12 inch square. Cut into four 6 inch squares. Transfer to two parchment lined baking sheets.
5. Take a dull knife and score a little 1/4 inch frame around each square of pastry. Don't cut all the way through. Prick the inside of the squares all over with the tines of a fork. Put back in the fridge for 30 minutes.
6. Remove the pastry from the fridge and brush all over with a beaten egg. Spread the inside of each square with 3 tsp of sour cream.
7. Top each with some of the veggie mixture, spread it out evenly, leaving the borders free, and leaving a shallow depression in the center for the egg, which will go in later.
8. Bake for about 10 minutes until rising and starting to brown.
9. Remove and carefully crack in egg into the center of each galette.
10. Put back into the oven for about 10 minutes until the egg is set.
11. Sprinkle with salt, pepper, and remaining herbs. Drizzle with some good olive oil and eat right away.



Blueberry and Peach Cobbler French Toast

- 12 slices brioche bread cut into cubes
- 4 large eggs
- 1 Cup milk
- 3 teaspoons vanilla
- 1/4 Cup sugar
- 2 Cups sliced peaches, fresh or canned
- 2 Cups fresh blueberries

Cobbler topping

- 1/4 Cup butter, melted
- 1/4 Cup granulated sugar
- 1/2 Cup all purpose flour

1. Spray an 8x8" pan with non stick spray. Place bread cubes in the pan.
2. In a medium bowl, whisk together eggs, milk, vanilla, and sugar and pour over bread cubes. Top with an even row of sliced peaches and blueberries.
3. Cover with plastic wrap and set in the fridge for at least 2-3 hours or overnight.
4. For the cobbler topping, combine melted butter, sugar, and flour with a spoon until crumbly. This can be made ahead of time and stored in an air tight container or made just before baking.
5. To bake: uncover and sprinkle with cobbler topping. Bake at

350 Degrees Fahrenheit for 30-35 minutes until completely set and cobbler is light golden brown.



Orange Croissant French Toast

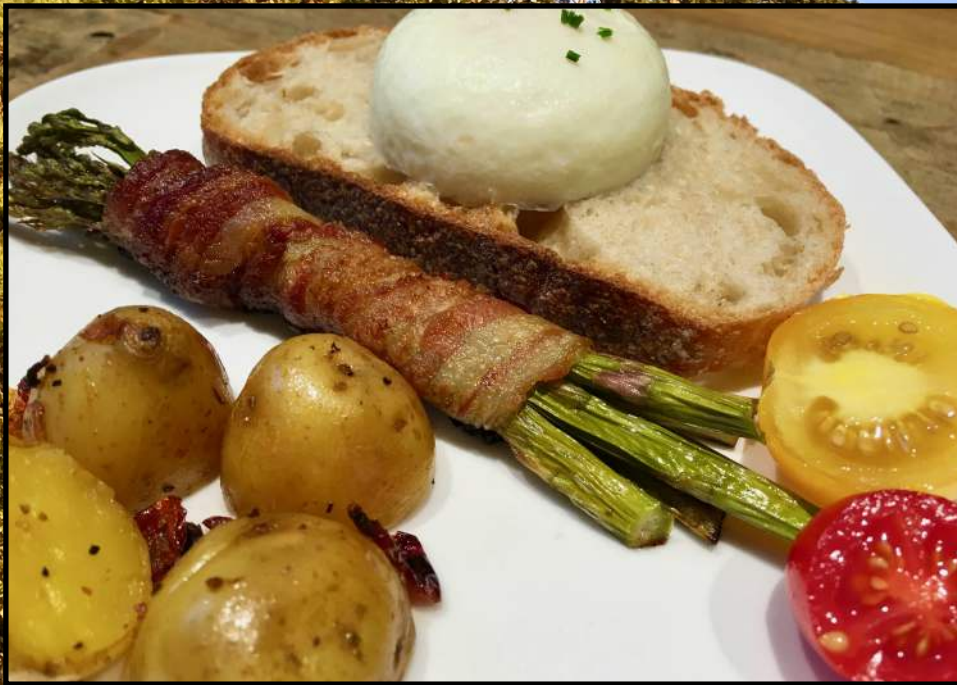
Makes 4 Servings

- 4 croissants
- 3 large eggs
- ¼ Cup sugar
- 1 Cup whole milk
- Grated zest of 1 orange
- 3 Tbsp of fresh orange juice
- 1 Tbsp vanilla
- 1 teaspoon maple syrup
- ½ Cup orange preserves

1. Whisk eggs, sugar, milk, orange zest, orange juice, vanilla, and syrup in a large bowl.
2. Slice each croissant in half lengthwise.
3. Grease 4 individual dishes (large enough to fit one croissant) or a large casserole dish.
4. Take each slice of croissant and dip it in the egg mixture.
5. Place bottom and top of croissant in each individual dish and pour remaining liquid over equally.
6. Cover and refrigerate overnight.

Preheat oven to **350 degrees Fahrenheit**. Cover dishes with aluminum foil and cook for 40 minutes. Remove foil and cook for an additional 10 minutes – checking frequently that it does not burn.

Meanwhile, to make Orange Syrup mix the orange preserves with ¼ Cup water and heat on low until mixed. Pour over French Toast and Serve.



Bacon Wrapped Asparagus with a Poached Egg on Country Bread

1. Wash and trim asparagus spears. Baste asparagus with a little olive oil.
2. Wrap one strip bacon around each asparagus spear, leaving tip and end exposed.
3. Place on a parchment lined cookie sheet.
4. Bake in a preheated **425 degree Fahrenheit** oven for 20 to 25 minutes, or until bacon is cooked.
5. When the asparagus are done, simply place them on a paper towel lined cookie sheet to remove excess grease.
6. Place on a plate with a piece of Country Bread and a poached egg.



Bacon Cups

- 8 eggs
- 8 slices of thick cut bacon
- ½ Cup gruyere or swiss cheese
- 2 Tbsp chopped chives
- salt and pepper

1. Preheat oven to **400 degrees Fahrenheit.**

2. Cook bacon for about 8-10 minutes. Remove from pan while still pliable, not crisp. Cool on paper towels.

3. Grease your muffin tins.

4. Put one piece of bacon in each hole, wrapping it around to line the sides. Crack the eggs in each hole. Top with cheese and chopped chives. Salt and pepper to taste.

5. Cook for about 12-15 minutes or until bacon is crisp. Watch closely.

6. Serve



Cranberry Orange French Toast

- ¼ Cup butter, melted
- 1 Cup light brown sugar
- 1 Cup fresh cranberries, divided
- 1 (1 lb) loaf challah or white bread, cut into 1-inch cubes
- 2 Cups milk
- 6 eggs, lightly beaten
- 1 Tbsp orange zest
- 1 1/2 teaspoon vanilla extract
- 1 teaspoon cinnamon
- ½ teaspoon orange extract
- powdered sugar, for serving

1. Pour the melted butter evenly into the bottom of a 9x13-inch baking dish. Sprinkle the brown sugar evenly over the top. Sprinkle ½ Cup of the cranberries over the top of the brown sugar. Add the cubed bread to the baking dish. Sprinkle the remaining cranberries over the top.
2. In a large bowl, combine the milk, eggs, orange zest, vanilla extract, cinnamon, and orange extract (if using), and beat lightly to combine. Pour the mixture evenly over the top of the bread in the baking dish. Press the bread down into the liquid mixture if needed to make sure all of the bread is soaked. Cover the dish with foil and refrigerate overnight, at least 8 hours.
3. Bring the dish out of the refrigerator 30 minutes before baking. Preheat the oven to **375°Fahrenheit**. Bake the casserole, still covered, for 30 minutes. Remove the foil and continue baking until the top is browned and a tester inserted in the center comes out clean, another 15-20 minutes.
4. Let the casserole sit for 10 minutes before serving. Serve topped with powdered sugar.



Fried Green Tomatoes Eggs Benedict with Avocado & Balsamic Hollandaise

For the tomatoes:

- 2 large green tomatoes, sliced into 1/4-inch slices
- 1/2 Cup all-purpose flour
- 3 teaspoons salt, divided
- 2 teaspoons ground pepper, divided
- 1 large egg
- 1 1/2 Cups panko breadcrumbs
- 1 teaspoon garlic powder
- 2 Tbsp olive oil

For the balsamic hollandaise:

- 6 egg yolks
- 5 Tbsp fresh lemon juice
- 1 teaspoon kosher salt
- 2 sticks unsalted butter, melted
- 1 Tbsp balsamic vinegar

For serving:

- 4 large eggs, poached
- Mashed avocado
- Diced chives

Tomatoes:

1. In a shallow dish or pie pan, add the flour mixed with 1 teaspoon of salt and 1 teaspoon pepper. In a second shallow dish, whisk together the egg and 1 teaspoon of salt until blended. Spread the panko breadcrumbs in a third shallow dish and mix with remaining teaspoon of salt, pepper and garlic powder.

2. Working with one tomato slice at a time, dip the tomato slices into the flour to coat evenly, shaking off the excess. Then, dip into the egg mixture, shaking off the excess. Finally, coat the tomato slices in the seasoned panko breadcrumbs, patting firmly to help the breadcrumbs adhere.

3. Preheat the oil in a cast-iron skillet over medium-high heat. Working in batches, carefully place tomatoes into the heated oil in a single layer. Cook tomato slices on each side until golden brown, about 2 minutes per side. Top each tomato with mashed avocado, and a poached egg. Top with balsamic hollandaise and garnish. Drain on a paper towel-lined plate.

Balsamic Hollandaise:

Combine the egg yolks, lemon juice, and salt in a blender on high speed for about 5 seconds. With the motor still running, add the butter in droplets through the top of the blender until thickened, about 10 seconds. Add balsamic vinegar and process until just combined.

Top each tomato with mashed avocado, and a poached egg. Top with balsamic hollandaise and garnish with chives.



Baked Challah French Toast

Serves 8

- 1/4 Cup (4 Tbsps) butter, melted
- 3/4 Cup packed light brown sugar
- 1 loaf brioche or challah (French bread loaf can also be used) sliced into 1 1/2 inches thick slices
- 8 eggs, slightly beaten
- 1 Cup whole milk
- 1 Tbsp vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/2 Cup pecans, measured then chopped
- 1/8 teaspoon salt
- Maple syrup and powdered sugar for topping (optional)

1. In a small bowl combine brown sugar and melted butter and pour on the bottom of a 9x13 baking dish.
2. Arrange slices of bread in the baking dish overlapping if necessary.
3. Combine milk, eggs, vanilla, salt, cinnamon, and ginger in a bowl and pour evenly over bread slices.
4. Sprinkle chopped pecans over bread slices.
5. Wrap tightly with plastic wrap and place in the refrigerator for 4-12 hours.
6. In the morning, take the casserole out of the fridge for at least 10 minutes while you are preheating your oven to **350°Fahrenheit**.
7. Bake casserole for 30-35 minutes. If top starts browning too quickly place a foil loosely over the top of the casserole for the last 10 minutes or so. You want it to cook long enough to make sure the bottom part is cooked but don't dry it out completely.

Remove casserole from oven and let it cool slightly before serving. Serve with a dusting of powdered sugar and a drizzle of maple syrup.



Blueberry Stuffed French Toast with Blueberry Syrup

- 3 large croissants , cut up (about 5 to 5 1/2 Cups)
- 1 Cup fresh or frozen blueberries
- 1 package (8 oz.) cream cheese, softened
- 2/3 Cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 Cup milk

Blueberry Syrup

- 1 Cup Sugar
- 1 Cup Blueberries
- 1 Cup water
- 3 Tbsp Cornstarch

Preheat oven to **350 degrees Fahrenheit.**

1. Place croissant pieces in a 9 inch square pan. Sprinkle with blueberries.
2. Beat cream cheese, sugar, eggs, and vanilla in medium bowl with electric mixer until well blended. Gradually add milk, beating well after each addition. Pour evenly over croissant pieces. Let stand 20 minutes or soak overnight.
3. Bake at 350°F for 35 to 40 minutes or until set in center and golden brown. You may want to cover it with foil for the last 10 minutes if the tops are getting too browned.
4. Serve warm sprinkled with powdered sugar.
5. Variation: Instead of baking in a square pan bake individually. Place croissant pieces evenly in 10 (1/2-Cup) ramekins; sprinkle with blueberries and pour cream cheese mixture evenly over croissant pieces. Let stand 20 minutes. Bake at 350°F for 20 to 25 minutes or until set in center and golden brown.

Blueberry Syrup

Heat the sugar, water, and cornstarch.

Mix until dissolved and thickened.

Add Blueberries and stir over low heat until they start to burst.

Serve warm over French Toast.



Popovers with Homemade Strawberry Butter

- 3½ Cups whole milk
- 4 Cups all-purpose flour
- 1½ tsp salt
- 1 tsp baking powder
- 6 large eggs (at room temperature)
- Non-stick cooking spray

1. Place the milk in a small saucepan and heat on low until warm to the touch.
2. Sift the flour, salt, and baking powder together into a large mixing bowl.
3. Add the eggs into the stand mixer fitted with a whisk. Beat on medium speed for about 3 minutes, until foamy and pale in color.
4. Turn down the mixer to low and add the warm milk.
5. Gradually add the flour mixture and beat on medium speed for about 3 minutes.
6. Turn the machine off and let the batter rest for 1 hour at room temperature. (you can place batter in the refrigerator overnight after one hour to cook in the morning as well)
7. About 15 minutes before your hour is up, preheat your oven to **425 degrees Fahrenheit**. Place each of the popover pans on a baking sheet and spray the pans with nonstick spray (generously!!)
8. Fill the popover pans with the batter 3/4 full.
9. Transfer to the oven and bake on 425 degree Fahrenheit for 15 minutes. Then turn down the oven temperature to **375 degree Fahrenheit** and bake for 30 minutes, or until the popovers are a deep golden brown on the outside and airy on the inside.
10. Serve with strawberry butter

Strawberry Butter

Mix ¾ cup REAL Butter with 1/2 cup strawberry preserves until light and fluffy.

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