

## BLUE RIBBON BREAKFASTS

### Omelet Overview

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#### French Omelet

A French omelet is rolled into a pristine cylinder. It should have an ultracreamy texture and minimal filling—often just herbs. It's the most exacting of omelets, requiring precision timing and hand movements.



#### Diner-style Omelet

This half-moon shaped omelet is often more about the fillings—it's often jam-packed with vegetables, meats, and cheese—than the egg texture. It's certainly easier and more forgiving than a French omelet, but it still requires finesse.



#### Fluffy Omelet

Almost a folded soufflé, this light, airy omelet stands inches above the diner-style omelet thanks to the incorporation of air into the whites. It also spends most of its cooking time in the oven, rather than on the stovetop. With more filling than a French omelet but far less than a diner-style omelet, the fluffy omelet is a lesson in proportion.

### Pancake Particulars

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#### Out of Buttermilk?

Try these substitutions in your pancakes. Each replaces 1 cup of buttermilk.

Add	to	Notes	Special Instructions
¾ cup whole milk yogurt	¾ cup milk	Not as tangy, but works just as well.	
1 tablespoon vinegar or lemon juice	1 cup milk	Texture is fine, but vinegar adds subtle flavor.	
1½ teaspoons cream of tartar	1 cup milk	Adds lift without off-flavors.	Whisk into dry ingredients to prevent clumping in milk.
Buttermilk powder	Water	Ratio differs from brand to brand.	Whisk into dry ingredients to prevent clumping in water.