



*Delicious
omelettes
with Oskar*

ROMMELSBACHER



Delicious omelettes with Oskar

With the practical Omelette Chef, you can prepare two juicy omelettes in no time at all. Whether for breakfast, brunch or the main meal - Oskar cuts a fine figure even at the table. The two non-stick, extra-deep baking moulds are also suitable for dough, so that for example brownies or small tarts can be baked in them, too. The baking moulds are heated evenly from above and below. This shows in a very even baking result and it is no longer necessary to turn the omelette during baking. Thus, handling is very convenient and leaves room for other breakfast preparations. The Omelette Chef is operated via soft-touch buttons, while a bright LED display and two pilot lamps provide the best overview. A practical and precise-to-the minute cooking time setting (1 to 20 minutes) with countdown function and signal tone reminds you when the desired baking time has elapsed.

The Cool-Touch housing lives up to its name and, together with the non-slip feet, offers a great deal of safety in everyday use.

The Omelette Chef is ideal for anyone who likes to prepare a protein-rich meal quickly and conveniently.

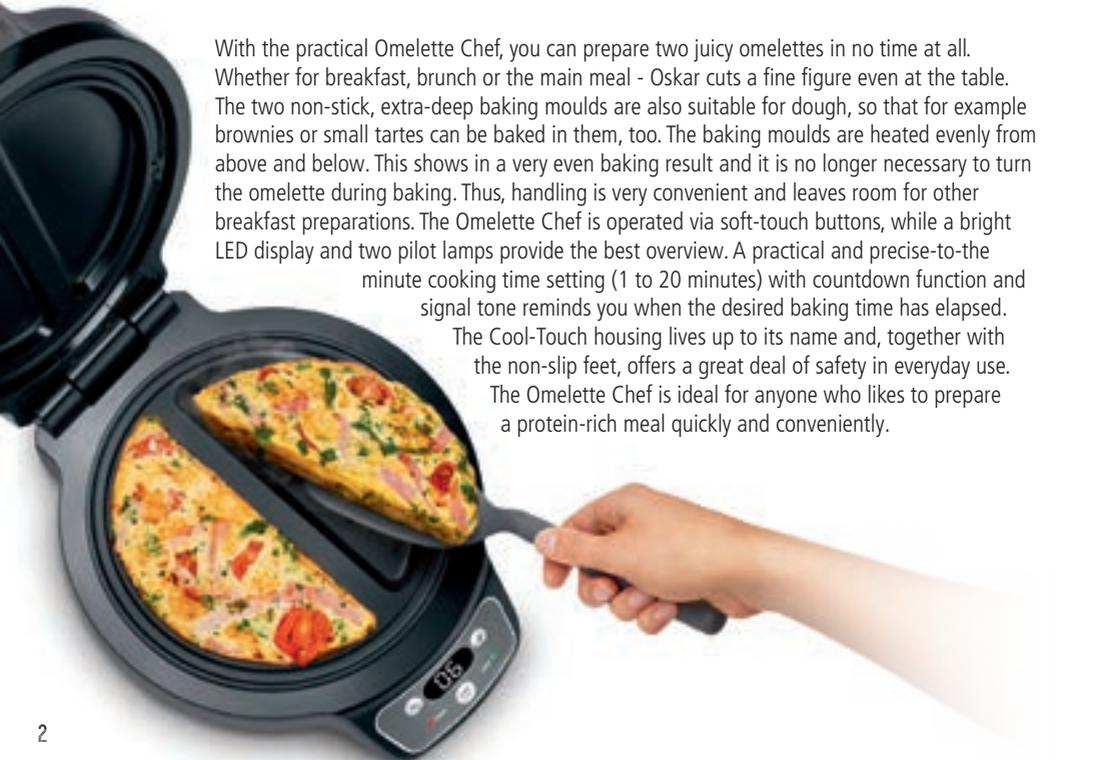


TABLE OF CONTENTS

- 7** ALL-IN-ONE OMELETTE
- 9** FARMER'S OMELETTE
- 11** CHORIZO OMELETTE
- 13** SPANISH OMELETTE
- 15** HIGH PROTEIN SCRAMBLED EGGS
- 17** SCRAMBLED EGGS WITH HERBS
- 19** COTTAGE OMELETTE
- 21** FETA, SPINACH AND OLIVE OMELETTE
- 23** MUSHROOM CHEESE OMELETTE
- 25** CHIVE OMELETTE
- 27** POTATO OMELETTE WITH SMOKED TROUT
- 29** ITALIAN OMELETTE
- 31** FRIED EGGS OSKAR
- 33** LOW CARB „FAKE“ BREAD
- 35** FRENCH TOAST
- 37** OSKAR BLONDIES
- 39** PASTRY POCKETS WITH PUDDING
- 41** APPLE FRITTERS
- 43** OSKAR BROWNIES



Oskar



OMELETT CHEF

OM 950 Oskar

Omelettes made easy - light, fluffy, juicy

- high-quality Cool-Touch housing
- extra-deep baking moulds for preparing 2 fluffy omelettes at the same time
- 2 heating elements for even heating from above and below
- 20-minute timer with countdown function (remaining time) and signal tone
- clear LED display, 2 pilot lights
- soft-touch keyboard
- all-round overflow channel, for easy and clean filling and baking
- high-quality 2-layer non-stick coating Xylan® Plus, for best results and super-easy cleaning
- 4 non-slip rubber feet
- integrated cord storage



Product video



Image video

Whether savoury or sweet - also for pastry & flour dishes.



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ALL-IN-ONE

Omelette

INGREDIENTS (4 PIECES)

- 8 eggs size M
- 1 red pepper, finely diced
- ¼ clove garlic, finely chopped
- 1 spring onion, cut into fine rings
- 100 g fresh mushrooms,
finely chopped
- 1 small tin of tuna, drain well!!!
- 2 slices cooked ham, finely diced
- salt and pepper
- paprika powder
- chilli flakes
- grated mountain cheese

PREPARATION

- 1 Mix all the ingredients (except the grated cheese) together well.
- 2 Switch on the Omelette Chef and allow to heat up.
- 3 Pour the mixture into the baking moulds in batches.
- 4 Put the grated cheese on top of the mixture and close the lid.
- 5 Bake on the timer setting for 7 - 8 minutes, or until the omelette has turned a nice colour.
- 6 When the programme is finished, open the lid and carefully lift the omelette out of the mould with two wooden or silicone spoons.



FARMER'S *Omelette*

INGREDIENTS (2 PIECES)

- 2 eggs size M
- 2 tbsp sliced bacon
- 2 small boiled potatoes, sliced
- ½ bunch chives, chopped
- salt and pepper

PREPARATION

- 1 Switch on the Omelette Chef and allow to heat up.
- 2 Place the bacon in the heated bottom mould and let roast t a little.
- 3 Then spread the sliced potatoes on top.
- 4 Put the eggs in a bowl and stir them a little with a whisk.
- 5 Add the spices and chives and stir in.
- 6 Pour the mixture into the bottom baking mould, then spread some more bacon on top of the mixture. Close the lid and start.
- 7 Baking time 6 - 7 minutes
- 8 When the programme is finished, open the lid and carefully lift the omelette out of the mould with two wooden or silicone spoons.



CHORIZO

Omelette

INGREDIENTS (2 PIECES)

1/4 onion, finely diced
 40 g diced chorizo
 3 eggs size M
 30 g well-ripened cheese, grated
 paprika powder, smoked
 salt and pepper

PREPARATION

- 1 Switch on the Omelette Chef and let it heat up.
- 2 Lightly grease the baking moulds with a little butter or oil:
- 3 Spread the diced onion and chorizo on the two baking moulds, close the lid and leave to roast for 4-5 minutes.
- 4 In the meantime, whisk the eggs, stir in the cheese and season with smoked paprika.
- 5 Pour the egg mixture over the sautéed onions with chorizo (divide evenly between the baking moulds) and mix a little with a wooden spoon.
- 6 If necessary, season a little more with salt and pepper. Close the lid and start.
- 7 Bake for about 7 minutes until the dough is fluffy.
- 8 When the programme is finished, open the lid and carefully lift the omelette out of the mould with two wooden or silicone spoons.



SPANISH

Omelette

INGREDIENTS (2 PIECES)

- 2 eggs size M
- 6 tortilla chips, broken in small pieces
- 2 tbsp corn
- 2 tbsp diced pepper
- 4 tbsp diced chorizo
- salt and pepper
- salsa

PREPARATION

- 1 Switch on the Omelette Chef and allow to heat up.
- 2 Place the chorizo in the heated bottom baking mould and fry a little.
- 3 Then spread the diced peppers and the corn on top.
- 4 Put the eggs in a bowl and stir them a little with a whisk.
- 5 Add the spices and stir in.
- 6 Spread the broken tortilla chips in the bottom baking mould.
- 7 Pour the mixture into the bottom baking mould. Close the lid and start.
- 8 Bake for 6 - 7 minutes.
- 9 When the programme is finished, open the lid and carefully lift the omelette out of the mould with two wooden or silicone spoons.
- 10 Serve with salsa if desired.



HIGH PROTEIN

scrambled eggs

INGREDIENTS (2 PIECES)

3 eggs size M
 90 g cottage cheese (granular
 cream cheese, 4 % fat content)
 1 pinch of salt
 1 pinch of black pepper
 a little oil or butter

PREPARATION

- 1 In a bowl, stir the eggs with the cottage cheese and salt & pepper to taste with a fork.
- 2 Spread a little oil or butter on the baking moulds of the Omelette Chef and heat up the appliance.
- 3 Divide the mixture between the two baking moulds. Close the lid.
- 4 Open the appliance after about 1 minute. The egg has started to set from the bottom and you can now use a silicone or wooden spoon to move the egg mixture around and mix it. Close the lid again.
- 5 Repeat the process until the desired consistency of the scrambled eggs is reached.
- 6 When the programme is finished, open the lid and remove the scrambled eggs with a wooden or silicone spoon.
- 7 You are ready to serve.

TIPS

- + This protein scrambled egg tastes delicious with wholemeal toast and fresh berries.
- + Wrap the scrambled eggs in a tortilla for a nice breakfast taco or burrito.



SCRAMBLED EGGS

with Herbs

INGREDIENTS (2 PIECES)

- 15 g butter, divided
- 4 eggs size M
- 1 bunch of fresh herbs in season (parsley, chives, dill, chervil, etc.)
- ½ tsp onion powder
- salt and pepper to taste

PREPARATION

- 1 Switch on the Omelette Chef and allow to heat up. Lightly grease the baking moulds.
- 2 Chop the herbs.
- 3 Whisk the eggs with the spices and chopped herbs in a bowl.
- 4 Divide the mixture evenly between the two baking moulds and close the lid.
- 5 After a few minutes, open the lid and stir the mixture with a wooden or silicone spoon. Close the lid again.
- 6 Repeat the process until the desired consistency of the scrambled eggs is reached.
- 7 At the end of the programme, open the lid and remove the scrambled eggs with a wooden or silicone spoon.



COTTAGE *Omelette*

INGREDIENTS (2 PIECES)

- 2 eggs size M
- 2 tbsp bacon, diced
- 2 tbsp mountain cheese,
grated
- 2 tablespoons fried onions

PREPARATION

- 1 Switch on the Omelette Chef and let it heat up.
- 2 Put the eggs in a bowl and stir them a little with a whisk.
- 3 Add the onions, cheese and bacon and stir to combine.
- 4 Divide the egg mixture into the baking moulds. Close the lid and start.
- 5 Time setting 6 - 7 minutes.
- 6 At the end of the programme, open the lid and carefully lift the omelette out of the mould using two wooden or silicone spoons.



FETA, SPINACH AND OLIVE

Omelette

INGREDIENTS (2 PIECES)

- 1 spring onion, finely chopped
- 2 handfuls spinach leaves,
chopped
- 3 eggs size M
- 70 g feta cheese, crumbled
- 10 black olives, finely chopped
- salt and pepper
- a little oil or butter

PREPARATION

- 1 Switch on the Omelette Chef and let it heat up.
- 2 Lightly grease the baking moulds with a little butter or oil.
- 3 Place the spring onions and chopped spinach in the baking moulds, close the lid and fry gently for 3-4 minutes. Remove and set aside.
- 4 Crack the eggs into a measuring jug and whisk together, seasoning with pepper and salt.
- 5 Crumble in the feta cheese, add the finely chopped olives and stir in the onions and spinach.
- 6 Divide the mixture evenly into the baking moulds, close the lid and start.
- 7 Bake the omelettes for about 7 minutes.
- 8 When the programme is finished, open the lid and carefully lift the omelette out of the mould with two wooden or silicone spoons.



MUSHROOM CHEESE

Omelette

INGREDIENTS (4 PIECES)

2 tsp butter or margarine
 200 g mixed mushrooms, sliced
 4 eggs size L
 a splash of milk
 100 g mountain cheese, grated
 1 tsp thyme
 salt and pepper

PREPARATION

- 1 Switch on the Omelette Chef and let it heat up.
- 2 Butter the two baking moulds a little and heat them up.
- 3 Divide the chopped mushrooms (in portions) between the baking moulds, close the lid and fry for 3-4 minutes until the mushrooms are soft. Remove and set aside.
- 4 Close the lid - this keeps the heat on.
- 5 Whisk the eggs with a splash of milk, season with salt and pepper.
- 6 Now stir in the grated cheese and mushrooms.
- 7 Spread half of the mixture evenly into the baking moulds and close the lid.
- 8 Bake the omelettes for about 7 minutes until the desired consistency is reached.
- 9 When the programme is finished, open the lid and carefully lift the omelette out of the mould using two wooden or silicone spoons.
- 10 Do the same with the other half of the egg mixture.



CHIVE

Omelette

INGREDIENTS (2 PIECES)

4 eggs size M
 ½ bunch chives, chopped
 salt and pepper

PREPARATION

- 1 Switch on the Omelette Chef and allow to heat up.
- 2 Put the eggs in a bowl and stir them a little with a whisk.
- 3 Add the spices and chives and stir in.
- 4 Divide the mixture into the baking moulds, close the lid and start.
- 5 Bake for 5 - 7 minutes.
- 6 When the programme is finished, open the lid and lift the omelette out of the mould with two wooden or silicone spoons.



POTATO OMELETTE

with smoked trout

INGREDIENTS (2 PIECES)

150 g cooked potatoes, sliced
 2 eggs size L
 50 g frozen peas, defrosted
 50 g trout, smoked
 some dill, chopped
 1 tsp lemon juice
 some lemon zest
 salt and pepper
 some oil or butter

PREPARATION

- 1 Preheat the Omelette Chef.
- 2 Lightly grease the baking moulds with a little butter or oil.
- 3 Divide the potato slices between the two baking moulds, close the lid and leave to fry for 2-3 minutes.
- 4 In the meantime stir the eggs and season with salt and pepper.
- 5 Then carefully stir in the peas, herbs and trout pieces.
- 6 Spread the mixture evenly over the potatoes in the baking moulds, close the lid.
- 7 Bake for about 7 minutes.
- 8 When the programme is finished, open the lid and lift the omelette out of the mould with two wooden or silicone spoons.



ITALIAN

Omelette

INGREDIENTS (2 PIECES)

3 eggs size M
 6 small datterino plum
 tomatoes, halved
 6 mini mozzarella cheese,
 halved
 salt and pepper
 fresh basil

PREPARATION

- 1 Turn on the Omelette Chef and let it heat up.
- 2 Place the halved tomatoes in the heated bottom baking mould and sauté a little.
- 3 Put the eggs in a bowl and stir them a little with a whisk.
- 4 Add the spices and stir in.
- 5 Pour the mixture into the lower baking moulds.
- 6 Spread the halved mozzarella balls over the mixture.
- 7 Bake for 6 - 7 minutes.
- 8 When the programme is finished, open the lid and lift the omelette out of the mould with two wooden or silicone spoons.
- 9 Sprinkle with basil leaves to serve.



FRIED EGGS

Oskar

INGREDIENTS (2 PIECES)

- 1 tsp oil or butter
- 2 eggs size L

PREPARATION

- 1 Switch on the Omelette Chef and let it heat up.
- 2 Put a little butter or oil in each baking mould and heat it up by closing the lid.
- 3 After about 1 minute, the fat will be hot. Now you can open the appliance and crack 1 egg into each of the baking moulds.
- 4 Keep the lid closed for 1 minute and then continue frying with the lid open.
- 5 Fry for 2 - 3 minutes, depending on the desired firmness of the fried egg.
- 6 Remove with a heat-resistant plastic or wooden spatula.



LOW CARB *Fake Bread*

INGREDIENTS (2 PIECES)

For the first layer:

3 eggs size M
30 g oat flakes
30 g grainy cottage cheese
salt and pepper

For the second layer:

125 g wild salmon, diced
salt and pepper

For the finish:

20 g granular cottage cheese

PREPARATION

- 1 Separate the eggs. Process the egg whites and yolks in separate bowls.
- 2 Add the oat flakes and curd cheese to the egg whites and mix thoroughly. Season with salt and pepper.
- 3 Mix the egg yolks with the wild salmon and season with a little salt and pepper.
- 4 Switch on the Omelette Chef and let it heat up.
- 5 First process the egg white mixture. To do this, divide the mixture between the two baking troughs, close the lid and bake for 7 minutes.
- 6 Then remove with a wooden spatula and place on two plates.
- 7 Once the appliance is heated up again, bake the egg yolk mixture. Divide the mixture into 2 portions on the baking moulds as well. Close the lid and bake for 8 minutes.
- 8 In the meantime, spread the two egg white "loaves" with grainy cottage cheese.
- 9 Finally, place the two baked salmon and egg yolk slices on top and garnish with spring onions cut into rings.

TIP

- + As a flavour variation for the second layer, add some dill and lemon zest to the ingredients. This tastes wonderfully fresh.



FRENCH Toast

INGREDIENTS (4 – 6 PIECES)

4 eggs size M
125 ml milk
10 slices of toast
sugar
cinnamon
a little butter

PREPARATION

- 1 Put the eggs and milk in a bowl and whisk a little.
- 2 Break up the toast, fold into the egg-milk mixture and leave for about 3 minutes.
- 3 Switch on the Omelette Chef and let it heat up.
- 4 To bake, fill the baking moulds only up to $\frac{3}{4}$ full at a time. Close the lid.
- 5 Bake for 10 - 12 minutes (depending on the desired degree of browning).
- 6 When the programme is finished, open the lid and carefully lift the toasts out of the moulds with two wooden or silicone spoons.
- 7 Sprinkle with sugar and cinnamon to serve.



OSKAR

Blondies

INGREDIENTS (6 PIECES)

125 g butter
 150 g brown sugar
 1 tbsp sugar beet syrup
 200 g flour
 ¼ tsp baking powder
 ¼ tsp sodium bicarbonate
 ¼ tsp salt
 2 eggs size M
 100 g nuts, roughly chopped
 100 g white chocolate,
 chopped

PREPARATION

- 1** Melt the butter in a pot at medium heat on the stove top until it foams. Then add the sugar and syrup, stir and set aside to cool.
- 2** Mix the flour with the baking powder, sodium bicarbonate and salt and add to the cooled down butter mix with the eggs.
- 3** Finally, add the nuts and white chocolate and mix lightly to make an even, sticky batter.
- 4** Now switch on the Omelette Chef and let it heat up.
- 5** Put 3 heaped tablespoons of the batter into each baking mould. (Tip: scoop the batter with 2 spoons). Close the lid and start.
- 6** Bake the blondies for 7 - 9 minutes. The longer, the firmer the centre will be.
- 7** At the end of the programme, open the lid and take the blondies carefully out of the moulds with two wooden or silicone spoons. Caution! The hot cakes are quite soft at first.
- 8** Serve with a blob of cream or with caramel sauce.



PASTRY POCKETS

with Pudding

INGREDIENTS (2 PIECES)

- 1 packet of puff pastry from the chiller cabinet
- 3 tbsp. vanilla pudding
- 1 egg (whisked)
- icing sugar

PREPARATION

- 1 Roll up the puff pastry and cut out circles with a food ring (approx. 15 cm diameter - like a saucer).
- 2 Preheat the Oskar.
- 3 Put about 1.5 tablespoons of vanilla pudding on one side of each pastry circle.
- 4 Brush the edge of the pastry circle with egg (for better cohesion).
- 5 Fold the circle and press the edge all around (with a fork if necessary).
- 6 Place the pastry pockets in the Oskar using a spatula (no metal!).
- 7 Baking time: 10 - 14 minutes, depending on the desired browning.
- 8 Dust with icing sugar to serve.
- 9 The leftover dough can be made into crispy bars.

TIP

- + Serve with apple compote or fruit salad.



APPLE *Fritters*

INGREDIENTS (4 PIECES)

- 1 apple, finely grated
- 1 tsp lemon juice
- 4 eggs size M
- 80 g sugar
- 140 g flour
- 1 pinch of salt
- 1 sachet baking powder
- 80 g quark
- 1 sachet pudding powder
- vanilla
- a little lemon zest
- 1 tbsp orange juice
- butter for frying

PREPARATION

- 1 Peel the apple, grate and mix with the lemon juice so that it does not darken.
- 2 Stir eggs and sugar until frothy. Gradually add the flour, baking powder and salt.
- 3 Now mix in the quark, pudding powder, lemon zest, orange juice and grated apple.
- 4 Switch on the Omelette Chef and let it heat up.
- 5 Fill the baking moulds about $\frac{3}{4}$ full with the batter, close the lid and bake for about 7 - 8 minutes.
- 6 In this recipe, as an exception, the baking moulds are buttered for each preparation, because the fritters taste even better with a touch of butter. It also makes them a little crispier.
- 7 At the end of the programme, open the lid and take the fritters carefully out of the moulds with two wooden or silicone spoons.
- 8 Serve with a little icing sugar and vanilla sauce.

TIP

- + Instead of vanilla sauce, applesauce also tastes very good.



OSKAR

Brownies

INGREDIENTS (6 PIECES)

- 3 eggs size medium
- 200 g dark chocolate coating
- 100 g chocolate drops
- 125 g butter
- 1/2 tsp vanilla extract
- 200 g brown sugar
- 150 g flour
- 1 tsp baking powder
- 1 pinch of salt
- 1 tbsp cocoa powder

PREPARATION

- 1 Melt the dark chocolate and butter in a bowl in a hot water bath.
- 2 Allow the chocolate to cool until the mixture becomes creamy. This is important, otherwise the brownies will be firm instead of fluffy.
- 3 Whisk the eggs with the vanilla sugar and brown sugar until frothy.
- 4 Add the cooled chocolate mixture.
- 5 Mix the flour with the baking powder, salt and cocoa powder and stir into the liquid mixture.
- 6 Now add the chocolate drops to the batter.
- 7 Brush upper and lower baking moulds with a little oil.
- 8 Pour 3 tbsp. of the batter into the mould. Each baking tray should only be filled up to $\frac{3}{4}$ full!
- 9 Close the lid. Baking time 8 minutes for brownies with a slightly liquid core. Baking time 10 - 12 minutes for brownies with a firm core.
- 10 After each baking process, wipe the top and bottom of the baking tray with kitchen paper and brush lightly with oil again.

R2310 – Subject to technical modifications and colour changes.



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