

Egg Roulade with Tomatoes, Mushrooms, Onion & Cheese

Recipe Type: Breakfast, Vegetarian

Yield: 6

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 65 minutes

A “roulade” is a dish cooked or served in the form of a roll, but don’t let that scare you. It’s an impressive display but not as hard to make as it looks. We use tomatoes, onions, mushrooms, and cheese, but you can use any combination of veggies, meats, and/or cheeses.

Ingredients

- 8 eggs
- 2 cups heavy cream
- 1 tsp plus 1/8 tsp salt (divided)
- Freshly ground white pepper
- 2 ripe plum tomatoes, seeds removed and diced
- 1/3 cup diced onion
- 6 button mushrooms, cleaned and sliced
- 3/4 cup each grated Swiss and asadero cheese (or your preference)
- Aleppo pepper

Instructions

- Preheat oven to 350°.
- Lightly grease a rimmed, heavy-duty sheet pan (18x13) with Crisco or vegetable oil. Line with parchment paper (leaving at least 1 inch overhang), then lightly grease the paper while pressing it flat into the pan.
- Evenly spread several grinds of white pepper onto the greased parchment paper.
- In a blender or using an emersion mixer, mix the eggs, 1 tsp salt and cream until the egg is fully incorporated into the cream (5 seconds or so). Gently pour the egg mixture into the pan and place in the oven. Cook for 20 minutes, or until the top is set when gently pressed and the sides and top are barely turning brown.
- While the egg is baking, sauté the mushrooms and onions in a pan with olive oil and the remaining 1/8 tsp salt until the onions are translucent and the mushrooms are just starting to brown. Set aside.
- When the egg is done baking, remove the pan from the oven and **increase the temperature to 400 °**.
- Place a tea towel on the counter. Holding a short side of the baking sheet with one hand (using a potholder) and pulling the parchment paper from the opposite side, gently pull the parchment paper with the baked egg onto the towel. Removing the egg from the pan gives you more room to work and keeps your hands away from the hot baking sheet.
- Spread your veggies (and meats, if using) evenly over the baked egg, leaving a 2” to 3” edge on one short side without any toppings. Sprinkle 3/4 of the cheese over the same area.
- Place the baked eggs so that the short side without any toppings is closest to you. Using one hand, grasp the parchment paper on the side furthest from you and slowly start lifting. The edge of the egg will start to roll down and towards you. Don’t worry if you get a bit of cracking in the egg – it will be hidden inside the roll and won’t happen as the roll gets bigger. Using your free hand, gently guide the egg as it rolls towards you as you continue to lift the



parchment paper. As the roll comes to the edge with no toppings, stop rolling and pick up the other edge of the parchment paper with your free hand (you'll now have an edge in both hands). Let the baked egg finish rolling within the paper as you lift, then reverse the direction so that the egg roll starts rolling away from you until the seam is at the bottom. Done!

- Holding both ends of the paper, return the roulade to the baking pan, turning it so that it fits in the center of the pan. Fold the paper over the top of the roulade to help hold in the moisture, and then tightly cover the entire pan with aluminum foil. **Bake for another 25 minutes at 400 °** until the inside is hot and the cheese has melted (you should be able to hear faint sizzling from inside the pan).
- Garnish the roulade with the remaining cheese and a few shakes of Aleppo pepper, slice, and serve.

Tips & Notes

- This recipe can be reduced if you are serving fewer people. Cut the ingredients in half or quarters and use smaller pans. For one or two people, you can use a 10" crepe pan.
- We prefer to use a combination of Swiss and asadero cheese. Asadero melts and pulls apart like mozzarella but doesn't get chewy, and Swiss adds flavor.

