

Romesco, Manchego and Ibérico Omelette

1/4 cup toasted pine nuts
1/4 cup extra virgin olive oil
1/4 cup toasted almonds
1 slice bread cut into 1/2" cubes
2 cloves garlic, sliced, minced or smashed
Red pepper flakes to taste (start with a pinch)
1 canned, peeled whole tomato
1/4 cup drained jarred roasted red peppers (see above)
1 TB red wine vinegar
Kosher salt
5 large eggs
1 green onion (both green and white)
1/2 cup coarsely grated Spanish Manchego cheese
3 slices Ibérico ham or substitute (see above)

Pomegranate seeds to garnish (optional)

Bread of your choice (optional)

If you can only find untoasted pine nuts, you can do it yourself. The standard method of toasting them in a hot oven is tricky at best. They are expensive and burn easily. As we have discussed, toasting in a paper bag in the microwave can be more effective. You can also just place them in a single layer on a heat proof plate (with no added ingredients) and, working very slowly until you figure out the power of your unit, toast them in the microwave. We usually start with about one minute and then work in increments of 30 seconds, moving them around each time. When the first one(s) starts to turn brown be forewarned. They are going to burn pretty soon, so stop and enjoy.

Warm the olive oil over medium heat in a 9" or 10" sauté non-stick pan. Add the pine nuts, almonds, bread, garlic and red pepper flakes. Cook until the garlic and bread are golden brown, perhaps 3 minutes.

Take the items you have just sautéed and put them in a food processor along with the tomato, roasted red peppers, vinegar and 1/4 tsp. Pulse until smooth. Add 1 to 3 TB water and a little more oil if the sauce is too thick to pour. Taste it and add more salt and/or red pepper flakes if you like.

In a bowl, whisk the eggs together with a pinch of salt, then stir in the green onion. Over medium heat, gently, reheat the oil in the non-stick pan. Add a little more oil if needed. Slowly pour the eggs into the pan and cook. Use a spatula to loosen the edges and allow uncooked egg to run under. As soon as the bottom is set a bit sprinkle the Manchego Cheese evenly over the omelette. We like it to melt into the wet egg a bit. When the eggs are almost set place an even layer of ham on just one side of the eggs then cover the ham with about 1/4 cup of the romesco sauce. As soon as the non ham/romesco side is set enough, perhaps 2 or 3 minutes, use your spatula to fold it over the ham/romesco side. Cover the pan and cook over low heat until the ingredients are warmed through, perhaps about another minute. Covering the pan will reduce browning while holding in enough heat to finish the dish. You don't want your eggs to be overcooked.

Should you misjudge and try to fold the egg over a little too soon and it breaks/tears or otherwise misbehaves, don't fret. First off it will taste great (remember we want to avoid overcooked eggs) and secondly, you probably will be able to cover it up with the sauce, should that be an issue.

The way we did it: As we mentioned above, we have a special Berndes brand non-stick pan that we reserve just for eggs. It needs little to no butter or oil to be very "non-stick" and we aim to abuse it as little as possible. For that reason, we used a different pan to fry the pine nuts, almonds, bread, garlic and red pepper flakes. We rubbed a tiny bit of butter onto the Berndes and proceeded with the egg portion of the dish. As oil or butter aids in the transfer of heat more quickly, our technique that reduces fat can end up with a more browned and more cooked omelette, which technically you want to avoid.

Cut the omelette in half and serve on two warmed plates with a large dollop of Romesco sauce on top. Garnish with pomegranate seeds (totally unnecessary, but we used them because we had them--tastes and looks wonderful). Serve with bread if desired. Enjoy the omelette for breakfast, brunch, lunch, or with a nice salad for dinner. Definitely serve, as commanded by Julia, with a glass of wine!