

HOLSTEIN
HOUSEWARES



Cookbook

Omelet Maker



4-Section Omelet Maker



2-Section Omelet Maker



Welcome to the Holstein Housewares Omelet Maker *cookbook!*

Whether you're using our 2-section or 4-section Omelet Maker, these recipes are tailored to fit your needs.



When using our 4-Section Omelet Maker

Follow the exact recipe
instructions



When using our 2-Section Omelet Maker

Simply cut the ingredient
amounts in half



SPANISH OMELET

INGREDIENTS

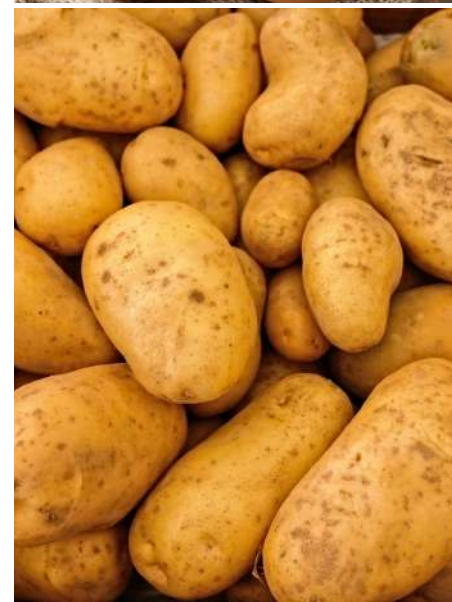
4 large eggs

2 medium potatoes, peeled and thinly sliced

1 small onion, thinly sliced

Salt and pepper to taste

Olive oil



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a skillet, heat a couple of tablespoons of olive oil over medium heat.
- 3** Add the sliced potatoes and onions to the skillet. Cook, stirring occasionally, until the potatoes are tender and slightly golden. Remove from heat.
- 4** In a bowl, beat the eggs and season with salt and pepper.
- 5** Combine the cooked potatoes and onions with the beaten eggs.
- 6** Lightly grease each section of the omelet maker with olive oil.
- 7** Divide the potato and egg mixture evenly among the sections.
- 8** Close the omelet maker and cook for about 7-10 minutes, or until the omelets are set and cooked through.



PIZZA POCKETS

INGREDIENTS

For the Dough:

- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 2 tablespoons olive oil

For the Filling:

- ½ cup pizza sauce
- 1 cup shredded mozzarella cheese
- ½ cup diced cooked ham or pepperoni slices
- ¼ cup diced bell peppers
- 2 tablespoons diced onions
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and pepper to taste



DIRECTIONS



4 Servings



7-10 min

- 1** Make dough, divide into 4 circles.
- 2** Preheat the Omelet Maker.
- 3** Place dough in sections, spread sauce on half.
- 4** Add cheese, ham, peppers, onions, herbs, salt, and pepper on sauced half.
- 5** Fold over the dough to seal fillings.
- 6** Cook 7-10 mins in omelet maker until golden.



HASH BROWNS

INGREDIENTS

2 medium potatoes, peeled and grated

1 small onion, grated

Salt and pepper to taste

Olive oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a bowl, combine the grated potatoes and grated onion.
- 3** Use a clean kitchen towel to squeeze out excess moisture from the potato and onion mixture.
- 4** Season the mixture with salt and pepper.
- 5** Lightly grease each section of the omelet maker with olive oil or cooking spray.
- 6** Divide the potato and onion mixture evenly among the sections.
- 7** Close the omelet maker and cook for about 7-10 minutes, or until the hash browns are crispy and golden.
- 8** Carefully remove the hash browns from the maker and serve warm.



VANILLA AND CHOCOLATE CAKE

INGREDIENTS

For Vanilla Cake:

- ½ cup flour
- ¼ cup sugar
- ¼ tsp baking powder
- Pinch of salt
- ¼ cup milk
- 2 tbsp oil
- ½ tsp vanilla extract

For Chocolate Cake:

- ½ cup flour
- ¼ cup sugar
- 2 tbsp cocoa powder
- ¼ tsp baking powder
- Pinch of salt
- ¼ cup milk
- 2 tbsp oil
- ½ tsp vanilla extract



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat the Omelet Maker.
- 2** Mix dry ingredients for each cake.
- 3** Whisk wet ingredients separately.
- 4** Combine wet and dry ingredients.
- 5** Divide batters between sections.
- 6** Cook 7-10 mins.
- 7** Layer cakes and frost if desired.
- 8** Slice and enjoy your mini layered cakes.



APPLE TURNOVERS

INGREDIENTS

2 medium apples, diced

2 tbsp sugar

1 tsp cinnamon

1 tbsp butter

1 sheet puff pastry

1 egg (for egg wash)



DIRECTIONS



4 Servings



7-10 min

- 1** Cook diced apples, sugar, cinnamon, and butter until tender. Let cool.
- 2** Preheat the Omelet Maker.
- 3** Cut puff pastry into squares. Place apple filling, fold into triangles.
- 4** Grease sections, place turnovers, brush with egg.
- 5** Cook 7-10 mins until golden.
- 6** Serve warm for a delightful dessert.



BRIE CHEESE TURNOVERS

INGREDIENTS

1 sheet puff pastry, thawed if frozen

8 small pieces of Brie cheese

2 tbsp fruit preserves (apricot, fig, or your choice)

1 egg, beaten (for egg wash)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** Roll out the puff pastry and cut it into four equal squares.
- 3** Place a small piece of Brie cheese and a teaspoon of fruit preserves in the center of each square.
- 4** Fold the puff pastry over the cheese and preserves.
- 5** Lightly grease each section of the omelet maker with cooking oil or cooking spray.
- 6** Place one turnover in each section.
- 7** Brush the tops of the turnovers with beaten egg for a golden finish.
- 8** Close the omelet maker and cook for about 7-10 minutes, or until the turnovers are puffed and golden.



PANCAKES

INGREDIENTS

- 1 cup all-purpose flour
- 2 tbsp granulated sugar
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- ¾ cup buttermilk
- ¼ cup milk
- 1 large egg
- 2 tbsp melted butter
- Cooking oil or cooking spray



DIRECTIONS



4 Servings



3-5 min

- 1** Preheat your Omelet Maker.
- 2** Mix dry ingredients and wet ingredients separately.
- 3** Combine wet and dry ingredients.
- 4** Grease sections, pour batter halfway.
- 5** Cook 3-5 mins until golden and bubbly.
- 6** Serve warm with your favorite toppings



BEEF EMPANADAS

INGREDIENTS

½ pound ground meat

- 1 small onion, finely chopped
- 1 small bell pepper, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- Salt and pepper to taste
- Cooking oil

For the Dough:

- Store-bought empanada dough or puff pastry (thawed if frozen)



DIRECTIONS



4 Servings



7-10 min

1

Filling:

- Sauté onion, bell pepper, garlic.
- Cook ground meat, add cumin, paprika, salt, and pepper.
- Let filling cool.

2

Assemble:

- Preheat omelet maker.
- Cut dough into sections' size.
- Place filling, fold dough, seal.

3

Cook:

- Grease sections.
- Cook empanadas until golden (5-7 mins).



VEGETABLE OMELET

INGREDIENTS

4 eggs

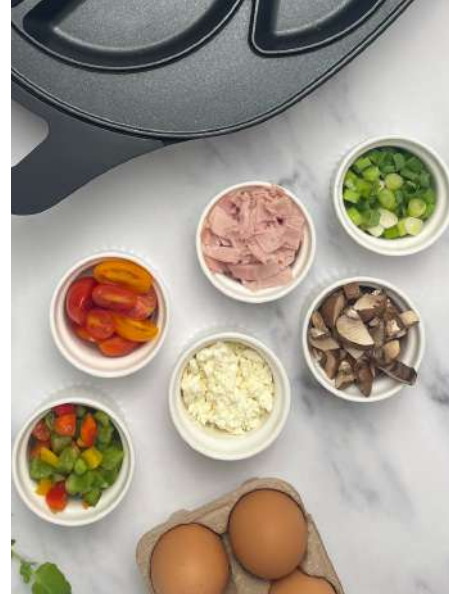
Salt and pepper to taste

½ cup diced mixed vegetables (bell peppers, onions, tomatoes, spinach)

¼ cup shredded cheese (cheddar, mozzarella, or your choice)

2 tablespoons chopped fresh herbs (such as parsley, chives, or basil)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker
- 2** In a bowl, whisk the eggs until well beaten. Season with salt and pepper.
- 3** Prepare the diced mixed vegetables and set them aside.
- 4** Pour the beaten eggs evenly into each section of the omelet maker
- 5** Distribute the diced mixed vegetables evenly among the sections, allowing each section to have a variety of vegetables.
- 6** Sprinkle the shredded cheese and chopped fresh herbs over the vegetable-filled sections.
- 7** Close the omelet maker and cook until the eggs are fully set and cooked through.



HAM AND CHEESE OMELET

INGREDIENTS

4 Large eggs

Salt and pepper to taste

½ cup diced cooked ham

½ cup shredded cheese (cheddar, mozzarella, or your choice)

2 tbsp chopped fresh herbs (such as parsley or chives)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a bowl, whisk the eggs until well beaten. Season with salt and pepper.
- 3** Lightly grease each section of the omelet maker with cooking oil or cooking spray.
- 4** Pour the beaten eggs evenly into each section of the omelet maker.
- 5** Distribute the diced ham and shredded cheese evenly among the sections.
- 6** Sprinkle the chopped fresh herbs over the fillings.
- 7** Close the omelet maker and cook for about 7-10 minutes, or until the omelets are set and cooked through.
- 8** Carefully remove the ham and cheese omelets from the maker and serve warm.



MUSHROOMS AND CHEESE OMELET

INGREDIENTS

4 large eggs

Salt and pepper to taste

½ cup sliced mushrooms

½ cup shredded cheese (cheddar, Swiss, or your choice)

2 tbsp chopped fresh herbs (such as parsley or thyme)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a bowl, whisk the eggs until well beaten. Season with salt and pepper.
- 3** Heat a skillet over medium heat and sauté the sliced mushrooms until they release their moisture and become tender. Remove from heat.
- 4** Lightly grease each section of the omelet maker with cooking oil or cooking spray.
- 5** Pour the beaten eggs evenly into each section of the omelet maker.
- 6** Distribute the sautéed mushrooms and shredded cheese evenly among the sections.
- 7** Sprinkle the chopped fresh herbs over the fillings.
- 8** Close the omelet maker and cook for about 7-10 minutes, or until the omelets are set and cooked through.



EGG WHITE OMELET WITH CORN KERNELS

INGREDIENTS

4 large egg whites

Salt and pepper to taste

½ cup cooked corn kernels (canned, fresh, or frozen)

2 tbsp chopped fresh herbs (such as chives, parsley, or cilantro)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a bowl, whisk the egg whites until frothy. Season with salt and pepper.
- 3** Lightly grease each section of the omelet maker with cooking oil or cooking spray.
- 4** Pour the frothy egg whites evenly into each section of the omelet maker.
- 5** Distribute the cooked corn kernels evenly among the sections.
- 6** Sprinkle the chopped fresh herbs over the corn.
- 7** Close the omelet maker and cook for about 7-10 minutes, or until the omelets are set and cooked through.
- 8** Carefully remove the white egg with corn and herbs omelets from the maker and serve warm.



TOMATO AND CHEESE OMELET

INGREDIENTS

4 large eggs

Salt and pepper to taste

½ cup diced tomatoes

¼ cup shredded cheese (cheddar, mozzarella, or your choice)

2 tbsp chopped fresh herbs (such as basil or parsley)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a bowl, whisk the eggs until well beaten. Season with salt and pepper.
- 3** Lightly grease each section of the omelet maker with cooking oil or cooking spray.
- 4** Pour the beaten eggs evenly into each section of the omelet maker.
- 5** Distribute the diced tomatoes evenly among the sections.
- 6** Sprinkle the shredded cheese over the tomatoes.
- 7** Close the omelet maker and cook for about 7-10 minutes, or until the omelets are set and cooked through.
- 8** Carefully remove the tomato omelets from the maker and serve warm.



EGG WHITE OMELET WITH WHIPPED EGG YOLKS

INGREDIENTS

4 large egg whites

2 large egg yolks

Salt and pepper to taste

Pinch of cayenne pepper (adjust to taste)

Cooking oil or cooking spray



DIRECTIONS



4 Servings



7-10 min

- 1** Preheat your Omelet Maker.
- 2** In a bowl, whisk the egg whites until frothy. Season with salt and a pinch of cayenne pepper.
- 3** In a separate bowl, whip the egg yolks until smooth and airy.
- 4** Lightly grease each section of the omelet maker with cooking oil or cooking spray.
- 5** Pour the frothy egg whites evenly into each section of the omelet maker.
- 6** Distribute the whipped egg yolks evenly among the sections.
- 7** Close the omelet maker and cook for about 7-10 minutes, or until the omelets are set and cooked through.
- 8** Carefully remove the egg white omelets with whipped egg yolks and cayenne pepper from the maker and serve warm.



The best **MEMORIES** start in the **KITCHEN!**