

FRENCH TOAST

BY NANCY SILVERTON

MAKES: 6

TOTAL TIME: 45 MIN

CUSTARD

- ½ cup all-purpose flour
- ¼ cup plus 2 tablespoons granulated sugar
- 2 teaspoons Diamond Crystal kosher salt
- 2 teaspoons ground cinnamon
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon baking powder
- 10 extra-large eggs
- 1 cup whole milk
- 1 cup dark beer
- 2 tablespoons pure vanilla bean paste (or vanilla extract)

FRENCH TOAST

- 6 (¾-inch) slices challah bread
- 1 cup confectioners' sugar, plus more as needed
- 8 tablespoons clarified butter (or ghee)
- Warm pure maple syrup (preferably artisan, barrel-aged), for serving

1. Preheat the oven to 200°F
2. Make the custard: In a medium bowl, whisk the flour with the granulated sugar, salt, cinnamon, nutmeg, and baking powder. In a large measuring cup with a spout, beat the eggs with the milk, beer, and vanilla until combined. Create a well in the center of the dry ingredients. Slowly pour the liquid mixture into the well, using a whisk to gradually incorporate the dry ingredients into the wet until they're combined. Transfer the mixture to a large baking dish.
3. Make the French toast in two batches: Prepare two large rimmed baking sheets and line each with their own rack. Place 3 slices of the challah in the custard and let them soak for 3 to 4 minutes, turning them so they soak evenly, then transfer to the rack. Using a fine sieve, dust the soaked challah with confectioners' sugar on one side, repeating as needed, until no bread is visible. Transfer the mixture to a large baking dish.
4. Preheat a large nonstick griddle over medium heat. Add 2 tablespoons of the clarified butter to the griddle. Once it begins to sizzle, add the challah sugar-side-down and cook until caramelized and almost burnt in spots, 3 to 4 minutes. Turn off the heat. Using a spatula, transfer the challah, cooked side down, to the rack. Generously dust the uncooked sides of the challah with confectioners' sugar, repeating as needed, until no bread is visible.
5. Wipe off the griddle, scraping off any stuck bits, and heat it over medium. Add 2 tablespoons of clarified butter. Once it begins to sizzle, add the challah, uncooked-side-down, and cook until caramelized and almost burnt in spots, 3 to 4 minutes. Turn off the heat. Transfer the French toasts to the prepared baking sheet and transfer to the oven to keep warm. Repeat the process with the remaining challah, custard, confectioners' sugar, and clarified butter to make 3 more toasts. Serve the French toast, passing warm maple syrup at the table.

HERBED CHEESE OMELETS

BY NANCY SILVERTON

MAKES: 4

TOTAL TIME: 25 MIN

FILLING

- 8 ounces farmer cheese (preferably Sierra Nevada Gina Marie Old World Fresh Farmer Cheese), at room temperature
- 3 tablespoons finely chopped fresh tarragon leaves
- 3 tablespoons finely chopped fresh dill fronds
- 3 tablespoons finely chopped fresh chervil (or fresh Italian parsley) leaves
- 2 tablespoons minced fresh chives
- 1 large garlic clove, finely grated

OMELETS

- 12 extra-large eggs
- 4 tablespoons water
Diamond Crystal kosher salt and freshly ground black pepper
- 5 tablespoons unsalted butter, cut into 1-tablespoon squares, at room temperature
- 1 wedge of Parmesan, for grating

1. Prepare the filling: In a medium bowl, combine the farmer cheese, herbs, and garlic; mix well. Place a large piping bag (not fitted with a tip) in a tall container or glass so the edges of the bag flop over the top of the container. Spoon the cheese mixture into the bag, pushing the cheese toward the bottom of the bag. Twist the top, squeezing out the excess air, to create enough pressure so the cheese squeezes out easily. Cut off the tip to create a 1-inch hole in the bag.
2. Make the omelets: In a small bowl, whisk 3 eggs with 1 tablespoon of water and $\frac{3}{4}$ teaspoon of the salt until no whites are visible but not so much that the eggs are foamy or aerated.
3. In a skillet, melt 1 tablespoon of the butter over medium, about 1 minute. Add the egg mixture and cook, jiggling the pan to allow the eggs to set slightly, about 1 minute. Use a rubber spatula to drag one side of the edges toward the center and tilt the pan so the loose egg pours into the bare section in the pan. Repeat 4 or 5 times, dragging the egg in sections into the center, until you've made your way around the circumference of the pan. Cook for an additional 30 seconds to 1 minute, until the eggs are barely cooked and still slightly wet-looking in places. Turn off the heat.
4. Pipe one-quarter of the cheese mixture in a strip down the center of the eggs, starting and ending about $\frac{1}{2}$ -inch from the edge. Use the spatula to fold the top third of the eggs over the cheese and the bottom third up to meet the top edge, enclosing the cheese as if you were folding a letter. Invert a serving plate over the skillet to warm the plate and gently cook the eggs for about 30 seconds. Pick up the skillet by the handle with one hand and hold the plate with the other. Gently flip the omelet onto the plate so that the folded edge is facing down.
5. Pick up 1 tablespoon of butter with a fork and smear it over the omelet so it shines; you'll use the same butter to smear over the remaining omelets. Grate a generous layer of Parmesan on top and sprinkle with freshly ground black pepper. Repeat the process to make 3 more omelets. Serve right away.

POWDERED DONETTES

BY NANCY SILVERTON

MAKES: ABOUT 32

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR

DONETTES

- Nonstick cooking spray
- 2 cups plus 2 tablespoons all-purpose flour
- 1 ½ teaspoons nonfat milk powder
- 1 extra-large egg, plus 1 extra-large egg yolk
- 1 tablespoon pure vanilla bean paste (or vanilla extract)
- ¾ cup sugar
- 1 stick unsalted butter, softened at room temperature until pliable but not greasy
- 2 ¼ teaspoons baking powder
- 1 teaspoon ground cinnamon
- ¾ teaspoon Diamond Crystal kosher salt
- ¼ teaspoon ground cardamom
- ¼ teaspoon freshly grated nutmeg
- ¾ cup whole milk

COATING

- 3 ½ cups confectioners' sugar
- 2 sticks unsalted butter, melted and cooled slightly

1. Make the donettes: Place the rack in the center of the oven and preheat the oven to 350°F. Spray two 12-cup muffin pans with nonstick cooking spray.
2. In a medium bowl, whisk the flour with the milk powder. In another bowl, beat the egg with the egg yolk and vanilla until combined.
3. In the bowl of a stand mixer fitted with a paddle, combine the sugar, butter, baking powder, cinnamon, salt, cardamom, and nutmeg. Beat on medium for about 2 minutes, until light and fluffy. Scrape down the side of the bowl and paddle with a rubber spatula whenever the butter mixture accumulates.
4. With the mixer on medium, gradually add the egg mixture until incorporated; scrape down the bowl and paddle. With the mixer on low, gradually add the dry ingredients and the milk, alternating between additions, until the ingredients are incorporated; scrape down the side of the bowl and paddle between each addition.
5. Fill each muffin cup with 1 ½ tablespoons of batter. Place the muffin tins in the center of the oven and bake for 17 to 22 minutes, until the donettes are firm to the touch and a toothpick inserted into one comes out clean; rotate the tin from back to front halfway through baking.
6. Place a cooling rack inside a large rimmed baking sheet. Remove the donettes from the oven and turn them out onto the prepared cooling rack; let cool to room temperature. Repeat the process to bake the remaining donettes
7. Coat the donettes: Sift 3 ½ cups of the confectioners' sugar into a wide bowl. Put the melted butter in a small bowl.
8. Move the donettes to one side of the rack to make room for them after they're coated with sugar. One at a time, dip the donettes in the melted butter and add to the bowl of confectioners' sugar. Once you have 5 or 6 donettes in the sugar, roll them around to coat all sides, using your hands to help it adhere. Do this repeatedly until the donettes are thoroughly coated with a thick layer of sugar. Using a toothpick or fork, transfer the coated donettes to the cooling rack. Repeat to coat all the donettes.
9. To serve, transfer the donettes to a platter and sift the remaining ½ cup of confectioners' sugar on top. Serve right away.