

Café 3456

David Nathan Hatfield, Owner & Exec. Chef

www.cafe3456.com

At the Bend Airport...

63136 Powell Butte Hwy

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Breakfast & Lunch 7am-2pm Seven days a week

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Dutch Baby

Makes 2 12" pancakes

2 cup all purpose flour

1/4 cup sugar

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

8 whole eggs

2 Tablespoons melted butter

2 cups whole milk

1 tsp. vanilla extract

2 tablespoons whole butter

1 apple, peeled, cored and chopped

4 tablespoon brown sugar



Pre-heat oven to 425°F.

Mix dry ingredients together, set aside. Whisk eggs, melted butter, whole milk, and vanilla extract together. Gradually beat the dry ingredients into egg mixture. Batter should be smooth and lump free.

Meanwhile, place an iron skillet on the stove top over medium heat. Melt 2 tablespoons of butter and add 1/2 the apple and 2 tablespoons of the brown sugar. Cook until brown sugar and butter form a thick sauce. Be careful not to burn the apples and butter. Turn off the heat and pour half the batter over the top of the apples. Immediately place into the oven. Bake for 8-10 minutes or until the dutch baby begins to puff up like a soufflé. Remove from oven and serve immediately. Repeat again with the remaining ingredients.

Corned Beef Hash

Serves 5-7

1 small corned beef brisket
3-4 Yukon Gold Potatoes, peeled and diced
1 red Bell pepper, cored and diced
½ Red onion, peeled and diced
Butter or bacon fat
4 egg yolks
2 cup clarified butter
1 lemon
1 poached egg
salt and pepper



To prepare the corned beef hash

Boil the corned beef brisket in water with pickling spice for 6-7 hours until tender. Cool. Cut the brisket into pieces and grind through a course meat grinder. Set aside.

To prepare the potatoes

Boil the diced potatoes in salted water until tender, about 4-5 minutes. Drain and cool. Set aside.

In a skillet with some butter or bacon fat sauté the bell peppers and onion. Add the potatoes and cook until browned. Add more oil if needed. Season with salt and pepper. Set aside.

For the Hollandaise

Using a metal bowl set over a double boiler gently start to whisk the egg yolks. Water should be at a simmer and not a rolling boil. The egg yolks should not reach a temperature over 170 degrees or they will scramble but need to reach a temperature over 140 degrees to thicken. As you whisk add small amounts of the clarified butter. The egg yolk mixture should start to thicken. Add freshly squeezed lemon and salt to taste. Hollandaise should be thick and NOT lumpy or runny.

To assemble

Place the potatoes on the plate followed by the corned beef hash on top. Gently place the poached egg on top followed by the hollandaise. Serve immediately.

Croque Madame

Serves 1

- 1 piece of sourdough bread
- 4 tablespoons of Mornay sauce
- 2 pieces of cooked Canadian Bacon
- 2 pieces of cooked Bacon
- 2 slice of Swiss or cheddar Cheese
- 1 whole egg

Mornay sauce

- 1/4 cup flour
- 2 oz butter
- 1 quart whole milk
- 1/2 onion, chopped fine
- 2 bay leaves
- 1/2 teaspoon white pepper
- 1/2 teaspoon nutmeg
- 1 cloves garlic, minced
- 1 1/2 cups parmesan, grated

Saute onion and garlic in butter. Add flour and cook over low heat until the roux is cooked but not browned. Whisk in milk. Add bay leaves, nutmeg and white pepper. Simmer on low for ten minutes but do not boil. Whisk to prevent flour from sticking to bottom. Remove from heat and pour through a strainer to remove onions, garlic and bay leaves. Whisk in parmesan. Cool.

To Assemble the Croque Madame

Preheat oven broiler

Toast the sourdough bread. Spread the Mornay sauce over the bread. Lay down the Canadian Bacon followed by the bacon and the cheese. Place sandwich into the oven broiler to melt the cheese. Meanwhile, in a non stick pan crack the egg and cook until desired doneness. Remove sandwich from broiler and top with egg. Serve immediately.

