

Stonehurst Place's Breakfast Rockefeller Royale

A delicious main course that looks very elegant and may be paired with a variety of side dishes. At Stonehurst Place, we often serve with roasted golden potatoes on the side.

Serves: 8

Preparation: 40 minutes

Cook Time: 25-30 minutes

Total Time: 1 hour 10 minutes

Ingredients:

2 Puff Pastry Sheets (homemade or frozen)

2 cups Ricotta Cheese (Whole Milk)

1 cup grated Swiss Cheese

8 Eggs, plus 1 for Egg Wash

4 cups fresh Baby Spinach

10 strips Bacon

1 small (½ cup) White Onion, julienned

½ Tablespoon fresh Thyme

½ Teaspoon Sea Salt

¼ Teaspoon Black Pepper



1. Preheat oven to 350°F.
2. Generously spray 8, 2" x 4" (diameter) ramekins.
3. Thaw Puff Pastry; approximately 20-30 minutes.
4. Cut Bacon into 1" strips and fry until crispy; remove to paper towel to drain; saving 1 tablespoon of Bacon fat to sauté Onions until translucent; remove and set aside.
5. In a medium bowl, fold Swiss Cheese into Ricotta Cheese; add Thyme, Sea Salt, Pepper. Gently blend and set aside.
6. Divide the Bacon, Onion, Spinach and Cheese Mixture evenly for 8 servings.
7. Place thawed Puff Pastry sheets onto a lightly floured board; cutting each sheet into four equal sections. Roll out each section with rolling pin to 1/8th inch thickness, then press into the bottom of greased ramekins with sides of dough overflowing.
8. Layer portioned amounts of Bacon and Onion into the bottom of each ramekin; followed by ½ cup of Baby Spinach, followed by the portioned Cheese Mixture. Crack one Egg on top; careful not to break yoke. Pull all four corners of puff pastry together and fasten in the middle. At this point pastries may be placed in refrigerator until ready to bake; cover with a slightly damp paper towel to prevent drying.
9. Right before baking, brush each pastry lightly with an egg wash (one egg and 1 Tablespoon of water, whisked) and bake for 25-30 minutes until golden. Let sit for approximately 5 minutes before serving.
Pastries should release from ramekins easily; if not, a knife around edge will loosen.