

BEN - SCENE TWO / CARLY SCENE ONE (USE FOR BOTH)

SC. 1

INT. RESTAURANT/KITCHEN - DAY

Ben and Carly stand behind a counter with ingredients and cooking utensils laid out in front of them. There's a video camera on a tripod, filming them. Through the scene, they either address the camera or each other, as appropriate.

START →

BEN

(to camera)

Okay guys, Carly is going to help me teach you how to make french toast using traditional middle eastern bread.

> CARLY

For this recipe we use four eggs. Crack your eggs in there.

Ben and Carly crack a four eggs into a mixing bowl. Carly hands Ben a wire whisk.

> CARLY

Here, whisk those. I'll get the bread.

Ben shrugs to the camera and starts to use the whisk like a potato masher.

> CARLY

We're going to use a pita style bread, that Ben tells me is really popular in Afghanistan.

Carly turns around and laughs at Ben's use of the whisk.

> CARLY

Looks like you've had some practice.

BEN

Yeah. I whisk all the time.

> CARLY

No. You do it like this. It's small quick movements from the wrist. Like a whammy bar on a guitar.

Carly takes the whisk and uses it correctly.

BEN

Why didn't you just say stir it?

1/4

7 CARLY

Because it's not stirring, it's beating. Now you do it.

she hands the bowl back to Ben, then turns to the camera.

7 CARLY

I like to add a little bit of cumin in there. Some people add cinnamon, but cinnamon tends to mask flavors. Cumin, on the other hand, enhances the natural flavors of the pita bread.

(to Ben)

Okay, that's good. Now take the bread and soak it in there. You don't want it to be sloppy. Right? But you do want it moist.

BEN

Am I doing it right?

7 CARLY

You kind of rushed it.

BEN

Okay, I'll take it real slow. In and out. Like that.

7 CARLY

It's still a little floppy.

(turns to camera)

Alright, enough with the sex jokes. Next, just pan fry the bread 'til it's golden on both sides.

BEN

All right, guys. If I can do it, you can do it. Stick it to 'em.

STOP

CUT TO:

CARLY - SCENE TWO / ABBY - SCENE ONE (USE FOR BOTH)

INT. CARLY'S RESTAURANT - KITCHEN - DAY

SC. 2

Kitchen is hopping with workers: sous chefs, line cooks, bussers and wait staff. CARLY, 20's, the head chef and a diehard punk rocker, moves from area to area, tasting, stirring, checking the various dishes being prepared.

→ CARLY

You need more cilantro. I told you -
at least this much -

(scooping up a handful
from glass bowl)

- for every salad.

(moving on)

That looks nice, Carlos. Andrea,
the mousse. Looks done to me. I
want the edges soft - you know
what, never mind -

As ABBY, 20's, perky, cute and devoted to her best friend,
Carly, comes in, Carly pulls on an oven mitt, shoves by
Andrea -

ABBY

Carls, you're not gonna believe
who's out there -

→ CARLY

(pointing)

Hand me that oven mitt there -- no,
the blue one.

ABBY

(handing it off)

Cool. Are these new?

As Carly takes the trays of chocolate mousse-filled Ramekins
out of the oven -

→ CARLY

(to Andrea)

Work on the whipped cream. You
can't screw that up. Hopefully.

ABBY

They feel weird.

→ CARLY

Silicon. Good up to 500 degrees.

Abby tries one on -

ABBY
Knowing you, you tested it.

> CARLY
(to waiter)
Why is that entree sitting?

ABBY
Did you see the flowers? I got
orchids. Just a little bit of
peach makes the tables pop -

> CARLY
(dipping finger into
mousse)
Did you measure the cream of tarter
or just guess, Andrea?

Carly dumps the entire tray of two dozen Ramekins into the
industrial-sized sink. Abby knows better than to try to stop
her, but she shoots a sympathetic look at Andrea -

ABBY
You've still got time. They pushed
their reservation back to eight -

> CARLY
Look, I don't care if we're making
this for the Secretary of State or
the secretary of Lincoln Grammar
School. It all has to be perfect -

ABBY
I know. And it will be. Want me to
get Dustin? He's good at souffles.

> CARLY
Yeah.
(then, sotto)
I'm being kind of a bitch, aren't
I?

ABBY
No worse than usual.

STOP

CUT TO: