



Serves:	4 people
Preparation:	20 minutes
Cooking time:	30 minutes
Level:	Even I can do this

HAM & CHEESE BREAKFAST 'STRATA'

A bubbling, cheesy, deconstructed, baked ham, egg and cheese sandwich.



According to Wikipedia, a Strata is 'a family of layered casserole dishes in American cuisine' most commonly eaten at brunch. At this point in history, most of us are giving anything American, rich, orange and cheesy a wide berth. However, we're making an exception for the Strata which, unlike the leader of the Free World, is attractive, delicious and satisfying.

Add any other ingredients you find in your fridge that you think might enhance the experience, particularly any left-over greens.

Ingredients

- A pasture-raised ham round, cut into 2.5 cm chunks
- 1 cup of thick cream
- 3-4 pasture-raised eggs
- Gruyere or similar cheese, shredded
- Kristen Allan buttermilk ricotta, optional
- Fresh parsley
- Fresh sourdough or baguette
- Karrabool olive oil
- Salt and pepper

Method

- Heat the oven to 190 degrees. Butter or oil a 20 cm square (or similar size) baking pan or an oven-safe dish and set aside.
- Cut ham into approximately 2.5 cm chunks. Rinse and roughly chop a handful of parsley. Slice baguette or sourdough into large pieces.
- Pour the cream into a mixing bowl. Crack the eggs into the bowl, add a generous pinch of salt and pepper, and blend with a fork or whisk until the yolks and whites are combined. Add ham and baguette chunks, the chopped parsley, quarter of a cup of shredded Gruyere and a tablespoon of ricotta (if using).
- Let your strata sit for about 20 minutes, stirring occasionally so that the bread can soak up the liquid, then pour into the oiled baking pan. (If you're doing this the night before, you can now cover the baking pan and refrigerate overnight or for up to 24 hours before baking).
- Pop your strata into the oven and bake for about 25-30 minutes until it's browned on top, bubbling around the edges, and smells delicious. The center should be firm and not runny. Serve with fresh salad greens.