



# BREAKFAST STRATA

*A delightful brunch dish that embodies a crossover between French toast and savoury bread and butter pudding. Packed with the richness of smoked bacon and creamy Old Cotswold Legbar eggs, it's sure to be a crowd pleaser.*

Prep time 40 minutes | Cook time 40 minutes | Serves 6-8

---

200g smoked pancetta lardons, thickly sliced	150g jar smoked tomatoes
8 Old Cotswold Legbar eggs	150g chestnut mushrooms, sliced
300ml whole milk	Sea salt
Freshly ground black pepper	1 tablespoon olive oil
A sprinkle of fresh nutmeg	20g Parmesan, finely grated
125g Comté cheese, grated	4 tablespoons onion chutney
125g Cheddar cheese, grated	A few sprigs of fresh rosemary
750g stale baguette or ciabatta, cut into 2 inch pieces	

---

Start by lightly frying the pancetta lardons until golden, spoon onto a plate lined with a sheet of kitchen roll and place to one side.

Crack the eggs into a large mixing bowl and whisk together with the milk, a few sprinkles of black pepper, grated whole nutmeg and most of the grated Comté and cheddar. Add most of the pancetta, all of the bread cubes and the tomatoes. Mix everything together, cover the bowl and place in the fridge for at least 30 minutes.

Meanwhile, slice the mushrooms and season with a little salt. Place a large frying pan on a medium heat and add 1 tablespoon of olive oil. Add the mushrooms and fry until golden, then spoon into a bowl and place to one side.

When the mixture has sat for a while, pre-heat the oven to 190°C/170°C (fan), take a large 30-35 cm round, shallow casserole dish and line with a piece of greaseproof paper. Mix the mushrooms into the bowl of soaked bread and spoon the mixture into the casserole dish, then sprinkle over the remaining lardons, grated Comté and Cheddar, Parmesan, dots of onion chutney and rosemary. Cover with a piece of greased foil and place in the oven for around 25-30 minutes.

After that time, remove the foil and place the pan back in the oven for 5 minutes, to crisp up and turn golden brown.

Once baked, allow to sit for 10 minutes, then slice into wedges and serve.



 [clarencourt.co.uk](http://clarencourt.co.uk)

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.



Clarence Court

