

Carbonara Strata Recipe



Preparation time:	100 mins
Serves:	2 people
User Rating:	★★★★☆

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If you love bread and butter pudding, meet its savoury cousin, strata!

Inspired by the American brunch dish, our Carbonara Strata combines the creaminess of carbonara with the textured layers of strata. And with crispy bacon, each bite is savoury and satisfying.

Got stale bread in the pantry? This is the perfect recipe for it.



Ingredients

- ½ baguette or equivalent crusty bread
- 2 rashers bacon
- 1 cup milk
- 1 cup cream
- 2 eggs
- 1 tsp salt
- 1 tsp pepper

- ¼ cup parmesan cheese, grated

Method

1. Tear the bread into bite-sized chunks and place in a small baking dish. Set aside.
2. In a medium frypan over medium heat, fry the bacon until crispy. Set aside to cool.
3. Meanwhile, in a blender add milk, cream, eggs, salt, pepper and cheese. Blend until smooth.
4. Chop or crumble the bacon and scatter it over the bread, then pour over the blended egg mix and cover. Rest in the fridge overnight, or for at least 1 hour so the bread soaks up all the liquid.
5. Preheat oven to 180°C fan-forced.
6. Bake for 30 minutes until golden on top and just cooked through. Rest for 5 minutes to cool and set further before serving.