

# THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

## Roasted Tomato, Mozzarella & Prosciutto Strata

**Serves: 8**

### Ingredients:

12 large eggs  
4 cups whole milk  
8 cups of torn rustic bread (baguette or Italian bread)  
5 fresh plum tomatoes, sliced lengthwise  
Olive oil  
1 tsp Kosher salt  
Garlic powder to taste  
½ tsp freshly ground pepper  
4-ounce package of diced prosciutto  
1 1/2 cups shredded mozzarella  
1 1/2 cups grated parmesan cheese  
½ cup chopped fresh basil  
Fresh thyme



### Directions:

Preheat the oven to 350 degrees (175 degrees C)

1. Roast tomatoes: Cut each tomato into 4 slices; you should wind up with 20 pieces. Place the tomatoes on a baking sheet fitted with a mesh rack. Sprinkle garlic powder and thyme over the tomatoes. Season with salt and pepper and then generously drizzle with olive oil. Bake for 45 minutes to 1 hour. Remove from the oven and leave to cool.
2. In a large bowl, whisk the eggs, salt, pepper, prosciutto, mozzarella, parmesan, and basil. Add this mixture to the bowl with cubed bread. Toss to combine.
3. Grease a 13x9 inch casserole dish. Place the mixture into the casserole dish. Place the roasted tomatoes across the top, lightly pressing them into the Strata. Sprinkle the top with a little more parmesan cheese, if desired. Place in the fridge for at least 3 hours or overnight so that the bread and the eggs become very friendly.
4. Bake for 45 -60 minutes until the center of the casserole is firm and golden brown.

Serving Suggestion: Drizzle with fresh-made or store-bought Pesto and also drizzle with a balsamic glaze.

### Notes:

- a. Once you make the "custard" for the Strata, add the seasonings and bread cubes, you can create a Strata with endless possibilities. Great for breakfast, lunch, or dinner. Kids love it!
- b. Meats? Cooked crumbled sausage, dried chopped sausages, breakfast sausage are all excellent options.
- c. Cheeses such as gruyere, swiss, provolone, caciocavallo, and cheddar add great flavor and texture.
- d. Veggies? My favorites are roasted asparagus, artichoke hearts, chopped spinach, and zucchini.
- e. Breakfast? Use cut-up challah bread tossed in melted butter, then toast in the oven. Prepare the egg custard with ground cinnamon, nutmeg, and vanilla extract. Drizzle the top with real maple syrup. Refrigerate overnight, place in a 350-degree oven for 45-60 minutes until browned and fluffy.