



PESTO MOZZARELLA STRATA

A Savory Dish for Breakfast, Brunch or Special Event. As served at Portobello Inn B&B, Herkimer, NY

Ingredients:

- 16 slices Italian bread (1/2 lb. - sliced 3/4" with crust removed)
- 3/4 cup Basil Pesto (Genovese)
- 1/2 cup sliced olives (Gaeta - pitted) (Black California pitted olives are optional but poor substitute)
- 1 cup roasted red peppers (12 oz.) drained & diced (option: 1 cup diced tomatoes)
- 2 cups (8 oz.) shredded mozzarella cheese
- 8 eggs
- 2 cups milk
- 1/4 tsp. salt
- 1/8 tsp. black pepper
- 1/2 cup grated Parmigiano cheese

Preparation:

Spray a 9"x13"x2" non-stick baking dish with a cooking spray. Spread one side of the Italian bread slices with Pesto. Arrange the bread, Pesto side up in the pan so that the slices fit evenly. You may need to cut some of the slices to cover all the "open" spaces in the pan. Sprinkle the bread evenly with the olives, roasted red peppers (or optional tomatoes) and the the mozzarella cheese.

In a mixing bowl, beat the eggs, milk, 1/4 cup of the Parmigiano cheese and S&P until blended well. Pour the egg mixture evenly over the bread in the pan. Sprinkle the bread with the remaining 1/4 cup of the Parmigiano cheese. Cover with plastic wrap and refrigerate overnight.

In the morning, heat the oven to 325°. Bake the strata uncovered for 55 to 60 minutes until golden brown or until a knife inserted into the center of the strata comes out clean. Remove from the oven - let stand 5 minutes, cut into squares and serve immediately.

This makes 8 generous servings.