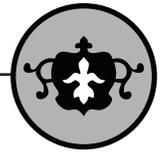


BASS COTTAGE INN FLORENTINE STRATA



A long-time guest favorite and a great choice for breakfast or brunch party at your house. Serve with skillet redskin potatoes sautéed with butter and fresh parsley. You can split the preparation up between 2 days or prepare on the morning you wish to serve.

Pre-heat oven to 350 degrees.

Lightly butter 9x13 baking dish or 14 ramekins.

DAY 1

Line fresh seasoned bread crumbs on the bottom of the baking dish. Layer cheese, onion, spinach and tomatoes. Beat eggs well and add milk, nutmeg and white pepper. Cover the tops with the garnish ingredients which will result in a rustic appearance after the strata is baked. Cover the ramekins with foil and allow to rest in refrigerator overnight.

DAY 2

Remove the ramekins from the refrigerator and bring to room temperature. Bake at 350 degrees approximately 45–50 minutes. Strata is done when the center is set, the top is lightly golden and puffed.

FLORENTINE INGREDIENTS

- 3 cups of shredded white cheddar or mozzarella cheese
- 1 small onion finely diced and lightly sautéed
- 1 ½ pound spinach – lightly sautéed
- 1 cup of chopped seeded tomatoes, patted dry and combined with 1 T dried basil

EGG MIXTURE

- 12 eggs
- 2 cups of half and half
- ½ tsp. salt
- ½ tsp. white pepper
- ¼ tsp. nutmeg

GARNISH (BEFORE BAKING)

Evenly sprinkle the tops of the ramekins with the following:

- 1 cup of parmesan cheese
- 1 cup of torn bread crusts

Enjoy!

Bass
Cottage Inn
BAR HARBOR