



Bacon Mortadella and Cheese Strata

20'
Hands on

60'
Cook Time

8
Portion(s)

1
Difficulty



Ingredients

- 12 slices bacon, cut thick
- 12 slices mortadella
- 20 slices [sandwich bread](#), crust removed
- 250 g cheddar, grated
- 720 g milk, whole
- 6 eggs
- 1 teaspoon(s) mustard, hot
- 1/2 teaspoon(s) salt
- 1/4 teaspoon(s) pepper
- 2 teaspoon(s) butter, unsalted
- 30 g parmesan cheese, grated
- thyme

Διατροφικός πίνακας

Nutrition information per 100 gr.

193 Calories (kcal)	15.2 Total Fat (g)	7.4 Saturated Fat (g)	2.2 Total Carbs (g)
10%	22%	37%	1%
1.7 Sugars (g)	11.8 Protein (g)	0.03 Fibre (g)	1.3 Sodium (g)
2%	24%	0%	22%

Method

- Preheat oven to 160* C (320* F) Fan.
- Cook the bacon for 10 minutes in a pan over medium heat, until crispy. Remove and drain on paper towels.
- Brush a 33x22 cm baking pan with oil. Place 6 of the bread slices in the pan, cut if needed to fit properly. Spread half of the slices of mortadella over the bread. Sprinkle the bacon and grated cheddar evenly on top. Spread the remaining mortadella slices and cover with the remaining slices of bread, cutting them again if necessary.
- Whisk together the milk, eggs, mustard, salt and pepper. Pour over the bread. Press down on the bread gently, to disperse evenly. Cover with plastic wrap and refrigerate for at least 8 hours and up to 1 day.
- Place the oven rack in the middle setting. Remove plastic wrap from strata. Melt the butter and spread over the top. Sprinkle with grated parmesan and thyme.
- Bake for 1 hour, until golden brown. Should be served warm.