



Asparagus and Brioche Strata

Scott Eichinger

serves 6-8

- 1/2 loaf brioche (about 8 slices)
- 7 large eggs
- 1 1/2 cups ricotta cheese
- 2 1/2 cups milk
- 2 tsp. salt
- 1 tsp. pepper
- 3/4 cup grated parmesan cheese
- 1 bunch (about 1 lb.) thin asparagus, tips and tender stems cut into 2- inch pieces
- 1 cup diced ham (optional)

Halve the bread slices on the diagonal and lay them across the bottom of a 9 x 13-inch baking dish or 2.5 quart casserole dish, overlapping the pieces slightly.

In a large bowl, whisk together eggs, ricotta, milk, salt, pepper, and 1/4 cup of Parmesan. Pour mixture over bread and press the bread down into the liquid.

Cover with plastic and refrigerate for at least an hour and up to 1 day.

Heat oven to 375 degrees F. Sprinkle top of casserole with asparagus and ham. Press some pieces down into the bread.

Sprinkle the top with the remaining 1/2 cup Parmesan and bake until browned and the center is almost completely set, about 1 hour.

Serve warm or at room temperature.