Asparagus Strata with Goat Cheese and Pancetta

Campbell's Foodservice

TOTAL TIME
75 mins

SERVINGS
16-18



This strata is elevated with crisp asparagus, smoky pancetta, and tangy goat cheese, nestled into rustic sourdough bread and enveloped in a rich egg custard blended with our Signature Cream of Leek & Potato Soup. A touch of parmesan adds depth and a savoury finish.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Cream of Leek and Potato**
CASE CODE 13031

Ingredients

1 tub (4 lb)	Signature Cream of Leek and Potato
1.6 L	Milk (3%)
675 g	Pancetta or bacon, cubed
125 mL	*Campbell's*® Chicken or vegetable stock
2	Leeks, cleaned and sliced, ¼" slices
907 g	Asparagus, trimmed, cut in 1" lengths
2 x 675 g	Sourdough bread, cut into 1-inch cubes
18	Eggs, large
	Black pepper, freshly ground (to taste)
500 g	Goat cheese, crumbled
75 g	Parmesan cheese, finely grated

Directions

1. Preheat the oven to 375° F
2. Grease a full-size hotel pan (20 ¾"x12 ¾") with oil
3. In a large pot, combine Signature Cream of Leek and Potato Soup with milk. Heat over medium whisking and bring to a simmer. Remove from heat and allow to cool.
4. In a rondeau, cook pancetta for 4 to 5 minutes or until crisp and golden. Remove with a slotted spoon and transfer to a paper towel lined plate. Deglaze pan with stock and add leeks. Sauté for 2 to 3 minutes or until translucent. Add asparagus and sauté 3 to 4 minutes more. Remove from heat and stir in cooked pancetta.
5. In a large bowl, whisk together cooled Signature Cream of Leek and Potato Soup, eggs and pepper. Add mixture to the bread cubes and toss to coat. Fold in pancetta mixture and goat cheese reserving a cup or two for the top. Transfer evenly to hotel pan and sprinkle with Parmesan cheese.
6. Allow strata to rest for minimum 1 hour to max. overnight.
7. Bake for 55 to 60 minutes or until top is golden crisp and a skewer inserted into the centre of the baking dish comes out clean. Allow to cool for ten minutes before portioning.

To Serve

Serve hot, warm, or at room temperature.

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