

Berry Strata

Featuring Spanish ExVO

Ingredients:

- 2 tablespoons olive oil
- 3 tablespoons honey
- 4 large eggs
- 1/2 cup whole milk ricotta
- 3 tablespoons sugar
- 1 cup whole milk
- 1/4 cup orange juice
- 4 slices of bread, torn into 1-inch pieces (about 4 cups)
- 1 (10-ounce) bag frozen mixed berries, thawed and drained

Directions:

Heat the olive oil or butter in a small saucepan over low heat. Turn off the heat, add the honey, and stir to combine.

Meanwhile, in a large bowl combine the eggs, ricotta, and sugar. Using a fork, mix to combine and beat the eggs. Add the milk, orange juice, butter and honey mixture, and bread. Stir to combine. Gently fold in the berries. Place the ingredients in a 10-inch round (2-quart) baking dish. Cover with plastic wrap and place in the refrigerator for at least 2 hours and up to 12 hours. Preheat the oven to 350 degrees F. Bake the strata until golden on top and baked through, about 40 minutes. Let stand for 5 minutes before serving. Spoon into dishes and serve.

Vinaigrette

Oil and vinegar to tap, taste and treasure

5006 Xerxes Avenue Minneapolis MN 55410 ~ 612-922-9192 ~ www.vinaigrettemn.com