

Start Sunday with this lively spring brunch

BY CHARITY FERREIRA

PHOTOGRAPHS BY LEIGH BEISCH

Asparagus and Prosciutto Strata

Eggs and asparagus are a perfect pair, accented with salty prosciutto, chives, and lemon.

PREP AND COOK TIME: About 1¹/₄ hours, plus at least 1 hour to chill

MAKES: 8 servings

- 1 pound asparagus, tough stem ends snapped off, cut into 2-inch lengths
- 1 loaf (3/4 lb.) crusty, artisan-style bread, cut into 1-inch cubes
- 3 ounces thinly sliced prosciutto, cut into 1/2-inch-thick strips
- 1¹/₄ cups shredded parmesan or asiago cheese (about 5 oz.)
- 1/2 cup chopped chives
- 6 large eggs
- 3¹/₂ cups milk
- 1 tablespoon grated lemon peel
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

1. Preheat oven to 350°. In a

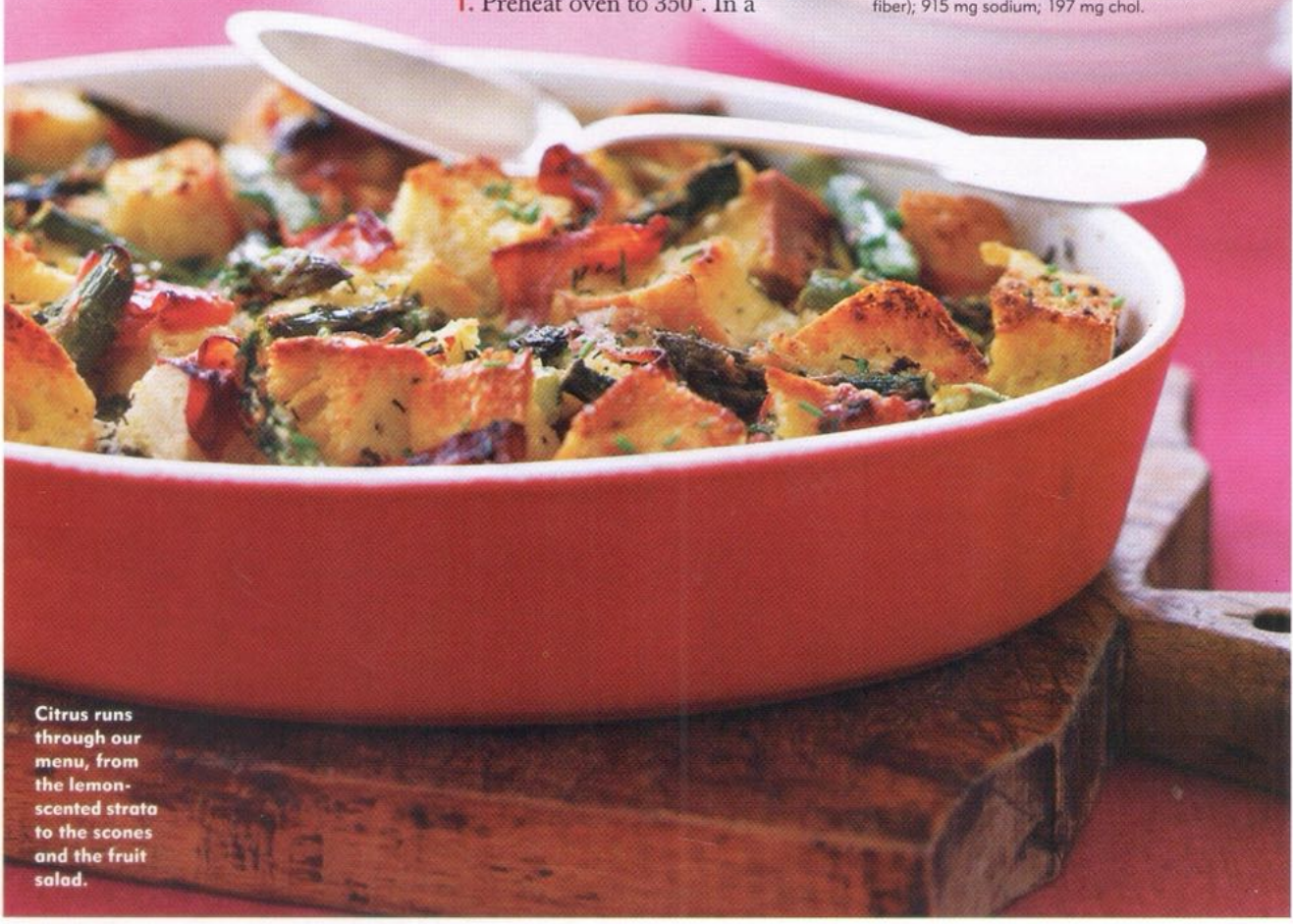
medium pan over high heat, bring about 2 quarts water to a boil. Add asparagus and cook until bright green and barely tender, about 2 minutes. Drain and rinse with cold water.

2. Spread half the bread cubes in a lightly oiled 9- by 13-inch baking pan. Top with half the prosciutto, cooked asparagus, cheese, and chives. Layer remaining bread cubes on top, followed by remaining prosciutto, asparagus, cheese, and chives.

3. In a bowl, whisk eggs, milk, lemon peel, salt, and pepper to blend. Pour evenly over layered ingredients. Cover and chill at least 1 hour.

4. Bake until center of strata is set and top is lightly browned, 40 to 50 minutes. Serve warm or at room temperature.

Per serving: 332 cal., 52% (171 cal.) from fat; 23 g protein; 19 g fat (7.1 g sat.); 28 g carbo (1.6 g fiber); 915 mg sodium; 197 mg chol.



Citrus runs through our menu, from the lemon-scented strata to the scones and the fruit salad.