

THE  
**FLOUR CRAFT**  
BAKERY & CAFE COOKBOOK

Inspired Gluten Free Recipes for  
Breakfast, Lunch, Tea, & Celebrations

HEATHER HARDCASTLE



welcome  
BOOKS





# PUMPKIN, ROASTED SQUASH & GRUYÈRE STRATA WITH SAGE

This recipe gives me all the fall feels and is the perfect thing to tuck into on a chilly fall morning. What exactly is a strata? It's essentially a savory bread pudding. I generally make this with my Country White Sandwich Bread but it would also be wonderful made with my Buttery Brioche for Loaves (page 213), or any other good-quality white bread. Strata is a great make-ahead option to feed a crowd and I couldn't think of anything better for a holiday-morning breakfast. You can make it entirely ahead and just reheat while everyone is busy opening presents. It's a no-fuss crowd-pleaser. Again, this is a flexible recipe. This combination of ingredients is one of my favorites but use what you like and what you have available. Leftover roasted meats and vegetables from Christmas or Thanksgiving dinner would be wonderful here as well.

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**SERVES 8-10; COOK TIME: 60-75 MINUTES**

<b>Butternut squash, cut into ½-inch dice</b>	<b>½ medium / 2 cups</b>
<b>Kosher salt</b>	<b>1 TB, divided</b>
<b>Ground black pepper</b>	<b>2 tsp, divided</b>
<b>Olive oil</b>	<b>2 TB</b>
<b>Eggs</b>	<b>12 large</b>
<b>Whole milk</b>	<b>12 oz / 1½ cups</b>
<b>Heavy cream</b>	<b>12 oz / 1½ cups</b>
<b>Pumpkin puree</b>	<b>1 (15-oz) can</b>
<b>Fresh sage, minced</b>	<b>10-12 leaves</b>
<b>Country White Sandwich Bread (page 219)</b>	<b>1 loaf</b>
<b>Gruyère cheese, grated</b>	<b>4 oz / 1 cup</b>

**1** Preheat the oven to 375°F. Line a baking sheet with parchment. Roast the butternut squash with 1 teaspoon salt, 1 teaspoon pepper, and olive oil for 15 minutes, or until tender.

**2** While the squash is cooking, prepare the custard. In a large bowl, whisk together eggs, milk, and cream. Add pumpkin puree and whisk until smooth. Add remaining 2 teaspoons salt, 1 teaspoon pepper, and fresh sage. Stir to combine.

**3** Cut the loaf of bread into 1-inch cubes. Add the cubed bread to the pumpkin custard mixture and stir to combine. You can push the bread into the custard a bit. You want to make sure the bread has time to absorb as much of the custard as possible before going into the oven.

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