**Tidy Kitchen’s Leek, Kale and Pearl Wen Strata (Serves 6)**

*Developed by* [*The Tidy Kitchen Co*](https://thetidykitchencompany.com/) *in collaboration with Welsh food blogger* [*HungryCityHippy*](http://www.hungrycityhippy.co.uk/)*.*

Approx prep time: 10 minutes

Cooking time: 35 – 40 minutes

**Ingredients:**

1 tbsp olive oil

1 x sourdough loaf, cut into 1-inch chunks

1 x finely chopped shallot

200g Pearl Wen

Handful of kale leaves, trimmed, roots removed

2 x garlic cloves

Freshly ground black pepper

3 leeks, sliced into rounds

8 eggs

1 tsp Dijon mustard

100ml double cream

200ml whole milk

1 tsp salt

**Method**

* Pre-heat oven to 190c (fan assisted) / 200c (non-fan).
* Butter an ovenproof serving dish and pop to one side
* Sweat leeks in oil with finely chopped shallots over medium heat for 10 minutes until soft
* Add the kale and soften slightly and then pop mixture into greased dish
* Mix together milk, cream, eggs, Dijon, pepper and salt and pour over leek mix and chopped sourdough
* Scatter chopped pearl wen and bake in oven for 30 minutes or until golden brown all over, let cool slightly before serving

Serving suggestion: serve with a fresh, dressed green salad, or as a luxurious brunch.