

Spinach Souffle

The original version of this recipe comes from Platter of Figs where it is called *Spinach Cake*. Connie and Tim made this for one of our cookbook dinners.

Ingredients:

- 5 Tbsp. butter - divided
- 2 lb. spinach
- 4 Tbsp. olive oil - divided
- 1 tsp. salt - divided
- 2 medium leeks
- 1 tsp ground nutmeg - divided
- 1 tsp Herbs de Provence
- 2 cups whole milk (1 3/4 cup skim + 1/4 cup heavy cream)
- 6 eggs
- 1/4 cup grated parmesan



Equipment:

- 9x13 baking dish
- Colander
- Dish towel
- Dutch oven or a deep skillet
- Cutting board
- Hand mixer or immersion blender

Spinach Souffle:

	Directions	Time (min)
	Preheat oven to 400 degrees	
	Butter a 9x13 baking dish with 1 Tbsp. butter	1
	Wash spinach in cold water until all the dirt has been removed. Dry the spinach in a salad spinner and then use a dry dish towel to press all of the water out	2
	Melt 2 Tbsp. butter in a Dutch oven and add 2 Tbsp. olive oil	1
	Sauté spinach in batches until wilted. Add 1/4 tsp. salt to each batch	5
	Drain spinach in a colander and press to remove water	1
	Sprinkle spinach with 1/2 tsp. nutmeg and 1/4 tsp. salt	1
	Trim the green leaves from the leeks, peel off the outer layer	3
	Rinse leeks in a bowl of water three times until no grit or sand is found in the water	4
	Dice the leeks. Melt 2 Tbsp. butter in a pan and add 2 Tbsp. olive oil	5
	Sauté on medium heat until soft and just beginning to caramelize. Add 1/2 tsp. salt, 1 tsp. Herbs de Provence	4
	Mix spinach and leeks together. Spread on a cutting board and cut into 1"-2" pieces	3
	In a Dutch oven, combine the spinach and leeks with 6 eggs and 2 cups of milk. Use a hand mixer or immersion blender.	2
	Pour mixture into the baking dish. Sprinkle 1/4 cup parmesan cheese on top.	2
	Bake, uncovered, until a knife comes out clean	35
	Cool to room temperature before serving	20
	Total 1 hr. 29 min	