

Crispy Creamy Spinach

From Nelson's Kitchen
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Ingredients:

- 1 lb of fresh spinach
- 2 tablespoon of shallots finely diced
- 1/4 cup of cream
- 1 1/2 cup of fresh bread crumbs
- 1/4 cup of melting cheese (fontina)
- 2 tablespoons of butter
- nutmeg
- white pepper
- 3 tablespoons of olive oil
- large pinch of dried thyme
- salt freshly ground black pepper

Procedure:

1. **Make the bread crumbs**
 - Put the fresh bread in a food processor e process until you obtain the bread crumbs
2. **Blanch the Spinach**
 - Boil a large pot of water.
 - Remove bigger stems from the spinach leaves and wash it throughly
 - Dump the clean spinach in the boiling water.
 - After 2 minutes, remove the spinach to a pasta drainer, and let it drain until water stops dripping from it.
3. **Saute the Spinach**
 - Melt the butter in a non-sticking frying pan.
 - Add the finely diced shallots and cook until softened (2-3 minutes).
 - Add the spinach and saute for several minutes stirring with a wooden spoon.
 - When most of the residual water in the spinach has evaporated, add the cream.
 - Add several grindings of nutmeg, and a pinch of white pepper.
 - Simmer for a few minutes until the cream start to thicken.
 - Turn off the heat.
 - Add 1/2 a cup of fresh bread crumbs and stir.
 - Add the grated melting cheese
4. **Prepare the Bread Topping**

- Season the remainder fresh bread crumbs with salt, black pepper and dried thyme, and the olive oil.

5. Bake the Spinach

- Oil or butter individual dishes (or a large casserole)
- Distribute the spinach into the plates
- Top with the seasoned bread crumbs
- Bake for about 12-15 minutes at 400 degrees
- Let it cool for 5 minutes before serving