



## Spinach and Cheese Timbale

Makes 4 servings

### Ingredients

- 6 oz. fresh baby spinach
- ¼ cup sliced scallions or minced shallots
- 1 clove minced garlic
- 1 ½ Tbs. butter
- 1 cup whole-milk ricotta cheese
- 2 large eggs
- 1/3 cup whipping cream
- 2 oz. shredded aged gruyere cheese
- 1 Tbs. grated parmesan cheese + extra for sprinkling on top
- 2 canned anchovies, rinsed and patted dry
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 pinch of grated nutmeg

### Directions

1. In a 5- to 6-quart pot over high heat, bring about 2 quarts water to a boil. Add the spinach and cook until wilted, 1 to 2 minutes. Drain and rinse under cold water until cool. Squeeze or roll spinach tightly in a kitchen towel to remove as much water as possible.
2. In a small skillet, heat 1½ Tbs. butter and add the scallions; cook for a minute until softened. Let cool.
3. In a food processor, whirl spinach, scallions, ricotta, eggs, cream, cheese, anchovies, salt, pepper, and nutmeg until well blended. Pour mixture into a buttered 5 or 6-oz. individual ramekins.
4. Bake on the middle rack of a 350° oven for 20–25 minutes, till puffed and just set.

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