Crispy Creamy Spinach

From Nelson’s Kitchen

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 thoroughly.
   - 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