



Two Spinach Antipasti: Spinach with Cheese and Eggs: Spinaci, Cacio, e Uova and Spinach Puff: Sformato di Spinaci

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Prep Time:	30 min	Level:	Serves:
Inactive Prep Time:	--	Easy	6 servings
Cook Time:	50 min		

Ingredients

- Spinach with Cheese and Eggs: Spinaci Cacio e Uova
- 1/4 cup extra-virgin olive oil
- 3 pounds spinach, cleaned and coarsely chopped
- 2 cloves garlic, thinly sliced
- 6 eggs
- Salt and pepper
- 1/2 cup freshly grated pecorino
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- Spinach Puff: Sformato di Spinaci
- 3 pounds spinach, cleaned
- Pinch ground cinnamon
- Salt and pepper
- 1 tablespoon melted butter, plus more for greasing casserole
- 3 beaten eggs
- 1/2 cup freshly grated pecorino Romano

Directions

For the spinach eggs:

In a large saute pan, heat the olive oil over medium-high heat and add the spinach and garlic. Cook over high heat for 2 minutes.

Crack the eggs, 1 at a time, into the simmering spinach. Season each egg with salt and pepper and top with the pecorino. Cover the pan and cook over high heat until the eggs are set. Turn out of the pan onto a serving platter or bowl and serve hot.

For the spinach puff:

Preheat the oven to 375 degrees F.

Bring 6 quarts of water to a boil over high heat and add 2 tablespoons salt. Add the spinach and cook for 30 seconds, until just limp, then drain, squeeze out the excess moisture, and finely chop.

Place the spinach in the bowl of a food processor and puree with the cinnamon, and salt and pepper, to taste. Turn the puree out into a bowl, stir in the butter, eggs, and cheese and combine well.

Turn the mixture into a medium well-buttered casserole and bake in the oven for 15 to 25 minutes, until the eggs

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are set and the top is golden brown. Serve hot, in wedges.

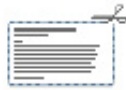
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