

## Tante Marie's Cooking School

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### Spinach Croustades

12 slices of thin white bread  
1 bunch spinach  
3 tablespoons butter  
1 tablespoon minced shallots  
1/4 cup grated Gruyere cheese  
1 red bell pepper, diced  
coarse salt  
freshly ground pepper

Preheat oven to 425 degrees.

Cut rounds from the bread using a 3-inch round cookie cutter. Fit the rounds into muffin tins, molding them gently to form little cups. Bake for 10-12 minutes until golden, watching them carefully to be sure that they do not burn. Remove cups from the muffin tins to a baking dish or sheet pan.

Wash and stem the spinach. Place spinach leaves with a pinch of salt in a large sauté-pan. Cook over medium-high heat, turning leaves constantly, until wilted. Remove from pan, squeeze dry and coarsely chop.

Heat 1 tablespoon of butter in a medium sauté pan over medium heat. Add the shallots and cook, stirring often, until soft. Add the chopped spinach and cook until most of the liquid has evaporated. Season with salt and pepper to taste.

Fill each croustade with 1 teaspoon of the cheese and spread about 1/2 teaspoon of the spinach mixture on top. Dot each croustade with butter and top with bits of red pepper. Bake about 10 minutes.

Serves 4-6