



Cuisine of Jean-Charles Berruet

**Gâteau d'Épinards
Spinach Custard**

Serves 4

6 ounces fresh spinach
2 large eggs
½ cup milk
½ cup heavy cream
2 tablespoons unsalted butter
2 to 3 gratings nutmeg

1. Thoroughly wash spinach and remove stems.
2. Bring salted water to a boil. Drop in the spinach and cook for 1 minute. Drain the spinach and cool it off.
3. Put the eggs, milk, cream, 2 or 3 gratings of nutmeg, and salt and pepper to taste in a bowl. Mix well and set aside.
4. Melt 1 ½ tablespoons of butter in a skillet. Add the spinach and cook over low heat for about 5 minutes. Add the sautéed spinach to the custard mixture.
5. Butter the bottom and the sides of a custard mold. Pour in the spinach mixture. Set the mold in a roasting pan filled ¾ of the way with hot water. Bake at 350 degrees for about 40 minutes.

Everyone will love spinach cooked this way. You could almost make a meal of it.