

## *Epinards à la crème*

### **Creamed spinach**

- 2 bunches fresh spinach
- ½ oz (15 g) butter
- freshly ground pepper and nutmeg
- 3-4 tablespoons cream

Remove the stalks from the spinach leaves. Wash them thoroughly to remove any sand. Toss into rolling boiling water for 6-7 minutes then drain and refresh under cold water. Drain again thoroughly, and squeeze in a clean tea towel to remove all the moisture.

Purée the spinach in a food processor. Heat the butter in a saucepan to a *beurre noisette* and toss in the spinach, stir, season with pepper and nutmeg and fold in the cream.