

## TIMBALE AUX EPINARDS

(Molded Spinach Custard)

JULIA CHILD

For 5 to 6 cups serving 4 to 6

½ cup minced onions	water; or 2 packages (10
2 Tb butter	ounces each) frozen leaf
A stainless-steel or enameled	spinach thawed in cold
covered saucepan (spinach	water
will pick up metallic taste	A stainless-steel knife for
if cooked in plain metal	chopping spinach
pans)	¼ tsp salt
2½ to 3 lbs. fresh spinach	Pinch each of pepper and
trimmed and blanched for	nutmeg
3 minutes in boiling	

Cook the onions slowly in the butter. Meanwhile, squeeze the spinach, a small handful at a time, to remove as much water as possible. Chop into a fine puree. When onions are tender, stir in the spinach and the salt, pepper, and nutmeg. Cover pan and cook very slowly, stirring occasionally to prevent sticking, until spinach is tender (about 5 minutes).

1 cup milk	type bread or French
5 eggs	bread)
2 Tb butter	½ cup grated Swiss cheese
A mixing bowl	Salt and pepper
2/3 cup stale white bread	A 6-cup ring mold or souffle
crumbs (use homemade-	dish, or 4 ramekins of
	1½ .cup capacity

When spinach is done, stir in the additional butter and the milk. Beat the eggs in a mixing bowl, then gradually beat into them the warm spinach mixture. Stir in the bread crumbs and cheese, and correct seasoning. Pour into prepared mold. (May be assembled ahead to this point and refrigerated. Baking time will be about 1Q minutes longer if done this way.)

### BAKING AND SERVING

A pan containing about 1½ inches of boiling water  
Optional: cream sauce, light cheese sauce, or hollandaise

(Preheat oven to 325 degrees.)

Set mold in a pan of boiling water (water should come ½ to ¾ the way up the mold), and place in bottom third of oven. Bake for 30 to 40 minutes, depending on shape of mold, until a knife, plunged into center of custard, comes out clean. Let settle for 5 minutes before unmolding, or keep warm in pan of water in a 150-degree oven.

To unmold, run a knife around edge of custard; turn a hot serving dish upside down over the mold, reverse the two and custard will drop onto dish. Peel waxed paper off top. No sauce is needed if the timbale is to take the place of a vegetable; if it is to be a first or main course, spoon a cream sauce, light cheese sauce, or hollandaise over it.

### VARIATIONS

Using the same ingredients and proportions, substitute 2 to 2½ cups of any of the following for the spinach: cooked and chopped asparagus, broccoli, green peas, cauliflower, Brussels sprouts, mushrooms, chicken livers, or cooked or canned tuna, salmon, or shellfish.

## VEGETABLE TIMBALES II

4 servings

JOY of COOKING

Including a fair amount of breadcrumbs will give you a less custardlike timbale that is especially tolerant of improvisation. The breadcrumbs temper the egg's sensitivity to excess moisture and offer an elegant means to use up leftover pureed vegetables or small amounts of soups.

Preheat the oven to 325F. Lightly butter four 4-ounce ramekins and line the bottoms with wax or parchment paper.

Stir together in a large bowl until well combined:

1½ cups cooked, seasoned, and chopped vegetables (such as spinach, broccoli, asparagus, mushrooms, tomatoes); or cooked, pureed, and seasoned carrots or winter squash

2 large eggs

½ cup lightly packed fresh breadcrumbs

¼ cup grated Swiss, Cheddar, or Parmesan cheese

3½ tablespoons heavy cream

tablespoon grated onions

tablespoon chopped fresh parsley

½ teaspoon salt

1/8 teaspoon ground black pepper

Dash of hot red pepper sauce (optional)

Fill the ramekins up to three-quarters full and place them in a water. Bake until set, golden brown, and a knife inserted in the center comes out clean, 35 to 40 minutes. Let cool for 10 minutes, then run a knife around the inside edge of the ramekins. Invert the timbales onto serving plates. If desired, serve with:

Simplest Italian Tomato Sauce Marinara, or Sauce Mornay.

*Variations on a recipe from our very own Isabelle Babcock*

tomato coulis

1 tablespoon olive oil

2 tbs chopped shallots

1 tin diced tomatoes

2 tbs mayonnaise

salt and pepper

Saute shallots in olive oil until tender (which I do in the microwave).

Blend with the remaining ingredients in the food processor