

## TIMKEN-INSPIRED RECIPES



### SPINACH, HERB & CHEESE SOUFFLÉ

For today's Timken-inspired recipe, we find a compelling muse in French painter Claude Lorrain and his *Pastoral Landscape*. Lorrain was one of the great masters of landscape painting in addition to being a trained pastry cook. We offer this **Spinach, Herb & Cheese Soufflé** recipe that pays homage to both of Lorrain's passions. The savory dish is an elegant fusion of verdant ingredients, reminiscent of the lush green hues Lorrain used to celebrate the rural countryside.



# SPINACH, HERB & CHEESE SOUFFLÉ

Serves 4

## INGREDIENTS

### Soufflé:

3 1/2 Tablespoons unsalted butter	2 teaspoons dry mustard
2 1/2 cups fresh spinach, washed, stems removed, and thinly sliced	1 1/3 cups milk
2 small green onions, thinly sliced	1 1/2 cups grated Comté or Gruyere cheese
1 1/2 teaspoons minced fresh thyme	1 1/2 teaspoons salt
1 Tablespoon minced fresh parsley	1/2 teaspoon freshly ground black pepper
1/4 cup all-purpose flour	

### Salad:

4 cups mixed salad greens	3 Tablespoon extra-virgin olive oil
2 Tablespoons fresh, minced herbs (Parsley, thyme, basil)	1 1/2 Tablespoons white wine vinegar Freshly cracked pepper to taste

## DIRECTIONS

Preheat oven to 450°F. Generously butter four 1 1/4 – cup soufflé dishes with one Tablespoon of butter. Place dishes on a baking sheet and set aside.

Fill medium mixing bowl halfway full with ice water and set aside. In medium saucepan, bring six cups of water and 1 teaspoon of salt to a boil over medium high heat. Add spinach and blanch for one minute. Immediately remove cooked spinach from saucepan and submerge in ice water for two minutes. Remove spinach and drain in colander.

Melt 1/2 Tablespoon butter in medium saucepan over low heat. Add green onions and sauté for five minutes, stirring frequently to keep the onions from burning. Turn off heat and stir in cooked spinach and herbs. Let mixture rest for 1-2 minutes then transfer mixture to a small bowl and set aside.

Return saucepan to the stove, turn heat to medium, and add flour, mustard and remaining butter, whisking ingredients together to form a smooth paste. In a small bowl, whisk together milk and yolks and once incorporated, whisk into the flour mixture. Cook, whisking constantly, until milk and flour mixture thickens, approximately 2 minutes. Immediately remove the saucepan from heat and mix in the cheese, pepper and remaining salt. Once cheese has melted, fold in the spinach and herb mixture and set aside.

Pour egg whites in a medium mixing bowl and beat until stiff, approximately 4-5 minutes. Fold beaten egg whites into the cheese mixture. Spoon the soufflé mixture into the four dishes.

Bake soufflés until puffed and golden brown, approximately 14 minutes.

While soufflés are baking, prepare salad by tossing mixed greens, herbs, olive oil, vinegar and pepper together in a medium bowl. Divide salad onto four plates.

Once soufflés have finished baking, remove soufflés from the oven and serve immediately with the salad.