

# Spinach Flan

Description:

Serving Size: 50 EA

Categories: Vegetable Sides

Cost Per Serving	
\$	0.47

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/18/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
2.875	lt	Cream		20-100000581
0.750	kg	Roast garlic puree	see recipe	50-100000157
0.900	kg	Spinach frozen	squeezed dry	20-100000936
0.050	kg	Fine Herbes	see recipe	50-100000102
0.275	kg	Parmesan cheese		20-100000533
0.300	kg	Ricotta cheese		20-100000536
2.240	kg	Eggs, whole (40)		20-100000950
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

## Method of Preparation:

- Boil the cream with baked garlic purée, remove from heat
- Add in the spinach and the herbs cook quickly until wilted, let cool
- Place the liquid in a Blender add ricotta and parmesan cheese. Gradually add the eggs until blended smooth
- Taste and check the seasoning, adjust to taste
- Pour the mousse into silpat molds. Bake at low temperature 275-300F (135C) until set, about 30-40 minutes depending on the mold and oven
- When set leave to cool and remove from the silpat mold