

## **Spinach Roulade with Ricotta Cheese and Pink Peppercorns**

From Cynthia Olcott

4 T grated Parmesan	Salt and pepper
2 lb fresh Spinach – steamed and drained and chopped and squeezed of water	Freshly ground nutmeg
2 T butter	1 C Ricotta
4 eggs separated	2 T pink peppercorns
	Butter to grease foil

Preheat oven 375°. Line 9.5 x 11” jelly pan w/ aluminum foil generously greased. Sprinkle ½ Parmesan on foil.

In sauce pan heat spinach and butter, cool slightly. Add yolks, nutmeg salt and pepper to spinach.

Beat egg whites to stiff peaks. Minimally mix egg whites w/ spinach and pour into jelly pan – leveling to corners of pan. Bake 15 – 20 minutes ‘til golden brown.

Sprinkle remaining Parmesan on roulade, then flip (using another cookie sheet) on to wax paper. Ice with Ricotta, sprinkle with peppercorns, then carefully removing foil, roll the roulade into a log.

Serve cold or hot.

Serves 4 – 6.