



Spinach Timbale With Golden Oyster Mushroom And Tuscan Kale

Served 4 – 6 pax (appetizer)

INGREDIENTS

250g round spinach leaves with stems

200ml double cream

1 whole egg

1 egg yolk

A pinch of ground nutmeg

Salt and freshly milled black pepper

50g golden oyster mushrooms

3 tbsp corn starch

50g Tuscan kale (leaves only)

500 ml cooking oil

Salt

6 vine-ripened cherry tomatoes

A pinch of sea salt, to finish

METHOD

1. Remove the spinach leaves from the stems and blanch them in boiling water. Refresh under cold running water until cooled, then squeeze out as much excess water as possible. Finely chop the spinach and set aside.
2. Cut the cherry tomatoes in half and set aside.
3. Bring the cream to a boil, then remove from heat and allow to cool.
4. Whisk together the cooled cream, whole egg, and egg yolk. Add the mixture to the spinach and season with nutmeg, salt, and pepper to taste. Mix well to combine.
5. Pour the mixture into buttered timbales and steam at 100°C for about 15 minutes, or until set. Unmould and keep warm.
6. Lightly coat the golden oyster mushrooms in corn starch and fry in hot oil until crispy. Fry the Tuscan kale separately in hot oil until crisp, then drain on absorbent kitchen paper.
7. To serve, place the spinach timbale in the centre of a plate.
8. Top with the fried golden oyster mushrooms, crispy Tuscan kale, and cherry tomatoes. Finish with a sprinkle of sea salt.

Ingredients in **bold** are locally farmed. Scan the QR code or visit go.gov.sg/buylocalproduce to find out where to buy them.



Recipe by Celebrity Chef Eric Teo
in collaboration with King of Culinary ‘三把刀’