



- Torta di spinaci e mandorle - (Spinach and almond cake)

Ingredients (Serves 8-10 as dessert or side dish):

- 500 gr. fresh spinach leaves
- 200 gr. ground white almonds
- 150 gr. white caster sugar
- 4 eggs
- Pinch of nutmeg
- Pinch of salt
- 2 tablespoons of oil to grease the oven tray
- Icing sugar to decorate

Cooking Directions:

Preheat the oven to 190°C.

Wash the spinach well and without draining it, put it in a deep sauce pan with a pinch of salt, cover and let steam at medium heat. You don't need to add any additional water when steaming the spinach, as it will release its own liquid while cooking. By not adding any additional water, it will also allow the spinach to keep all of its vitamins. Cook for 5 minutes and drain. Leave to cool down for 5 minutes and squeeze well the water out.

While the spinach cooks separate the egg whites from the yolks. Beat the egg yolks with the sugar until you have a creamy consistency. Then add to it the ground almonds, the nutmeg, the squeezed spinach and mix thoroughly.

TIP: If you have a food processor use it to mix all the ingredients together as in this way they blend perfectly.

In a separate bowl beat the egg whites until they become very stiff. Slowly fold in the egg whites to the rest of the mixture.

Take a 24 cm. (9 inch) diameter round spring form baking tray, cover with greaseproof paper and spread a thin layer of oil all around. Pour the cake mixture into the tray, cover the tray with more greaseproof paper and place it in the oven for 40 minutes. If after this time the cake still looks moist, remove the greaseproof paper on top and leave to bake uncovered for another 5-10 minutes.

Wait until the cake cools down before removing it from the baking tray, then place it on a large plate and spread some icing sugar on top to decorate.

You can serve this dessert alone or with some strawberries and ice cream on the side. Otherwise you can eat it to accompany savoury dishes, such as fish or meat.