

CASSEROLES

SPINACH STRUDEL◆

(SPINATSTRUDEL)

- 1 tablespoon butter or margarine
- 4 oz. mushrooms (sliced)
- 1 tablespoon olive oil
- 1/2 cup onion (diced)
- 1 10 oz. package of fresh spinach
- 2/3 cup (3 oz.) Gouda cheese (shredded)
- 2/3 cup (3 oz.) mozzarella cheese (shredded)
- 1/2 cup ricotta cheese
- 1 puff pastry sheet (frozen)
- 1 tablespoon plain bread crumbs
- 1 egg yolk
- garlic salt, nutmeg

Sprinkle some flour on a countertop and place the frozen puff pastry sheet on top to thaw. Melt the butter or margarine in a medium skillet. Add mushrooms and sauté for 3 minutes. Strain and place the mushrooms on a paper towel and set aside. Wipe out the skillet and pour olive oil in it. Sauté the onion until glassy, add the spinach and sauté about 5 minutes. Season with garlic salt and nutmeg to taste. Pour into a strainer and set aside. Mix Gouda and mozzarella cheeses together and put 1/3 cup of the mixture aside. Add ricotta cheese to the remaining cheese and mix thoroughly. Sprinkle new flour on a countertop, unfold the thawed pastry sheet on top and roll to a 12" X 15" rectangle using a rolling pin sprinkled with flour. Make sure the two folds of the pastry sheet are together while rolling it out to size. Sprinkle the bread crumbs over the pastry and place the drained spinach all over the top. Add the mushrooms and cheese mixture. Starting with the 12" side carefully, roll up the dough. Place it on a greased cookie sheet with the seam down. Fold the ends under and bake in a preheated oven at 400° for 40-45 minutes. Stir one teaspoon cold water into the egg yolk and brush over the roll after 30 minutes baking time. Sprinkle the 1/3 cup of cheese set aside earlier, over the top and bake another 10-15 minutes. Serve with salad and bread or as an appetizer.

Makes 8 slices

