

Spinach Soufflé

Serves 6 to 8

Ingredients

¾ cup margarine	¾ cup onions
½ cup + 1 oz potato starch	2 tsp nutmeg
2 cups Coffee Rich®	9 egg yolks
3 ½ lb spinach	9 egg whites

Directions

1. Preheat oven to 350 degrees
2. Melt margarine
3. Add potato starch and Coffee Rich®
4. Blend over low heat until smooth; stir constantly, remove from heat
5. Add spinach, onions, nutmeg and egg yolks then mix
6. Beat egg white until stiff
7. Fold into spinach mixture
8. Pour into ungreased 9 inch pan and bake 40 minutes