



MARIMAR ESTATE
VINEYARDS & WINERY

Pastelitos de Espinacas (Spinach and Potato Timbales)

Serves 6 (makes six 1/2-cup timbales)

1/2 pound potatoes	2 eggs, beaten
2 tablespoons butter	1/4 cup milk
1/2 chopped onion	1/2 teaspoon salt
1 large bunch spinach (about 1 pound) , stemmed and chopped	1/4 teaspoon freshly ground black pepper, or to taste
1/2 cup (2 ounces) freshly grated Parmesan or Gruyère cheese	About 1/4 cup finely grated Parmesan cheese

Boil, peel, and mash potatoes well with a potato ricer, masher, or fork (don't use a food processor or blender). While still warm, mix in 1 tablespoon butter with a fork.

In a skillet large enough to hold spinach, sauté onion in 1 tablespoon butter until soft. Add spinach and cover; cook until wilted, about 3 minutes. Do not drain, but coarsely chop. Transfer to a large bowl and combine with mashed potatoes, grated cheese, eggs, milk, salt and pepper. Mix well with a fork; taste for seasoning.

Preheat oven to 350°F. Oil muffin tins or individual timbale molds. Flour them lightly and shake out excess; sprinkle generously with some parmesan cheese. Fill with spinach and potato mixture.

Place molds inside a larger pan filled with boiling water halfway up the molds. Bake in the 350°F oven until mixture puffs up, about 30 minutes. Remove from oven and let cool.

Preheat broiler. Run a knife around edges of timbales and unmold onto a flameproof serving platter. Sprinkle remaining Parmesan over tops. Place under broiler for a few moments, until golden. Serve immediately.

Wine Pairing:

Marimar Estate Stony Block Pinot Noir

Recipe from:

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by Marimar Torres