
Carrot Loaf

Wolfgang Puck

Servings: 6



Wolfgang Puck personally autographed the cookbook that this recipe came from.

2 Pounds Carrot Slices, peeled

5 Ounces Butter

1/4 Pound Mushrooms, sliced

10 Ounces Frozen Chopped Spinach, thawed and drained

5 Large Eggs

4 Ounces Swiss Cheese, grated

1 Teaspoon Salt

1 Teaspoon Pepper

Saute carrots in 2 ounces butter until tender. Chop coarsely and reserve in large bowl.

Saute mushrooms in 1 ounce butter until tender. Coarsely chop and add to carrots

Saute spinach in 1 ounce butter. When cool, add 1 egg and mix thoroughly.

Beat together the remaining 4 eggs and the cheese. Combine with carrots and mushrooms and mix thoroughly. Add salt & pepper. Taste and correct seasonings if necessary.

Line an 8x5x2 loaf pan with aluminum foil and butter foil.

Fill pan with half the carrot mixture, cover with the spinach, and top with the remaining carrot mixture.

Place in "bain marie" and bake at 400 degrees for 1 hour 15 minutes or until knife in center comes out clean.

Invert onto a warmed Serving platter and remove the foil. Slice loaf and serve immediately.

Vegetables