Inspired Hillier Recipes

SPINACH ROULADE & CORIANDER CREAM

SERVES 6

Potato Filling

1. Start by making the potato filling. Heat the oil in a pan and fry the chopped onion until soft – about 10 minutes.
2. Add the diced potatoes and cook for about 15 minutes. Add the Korma paste and cook for a further 5 minutes.
3. Pour in the water, season and cook until nearly all the water is absorbed.

Coriander Cream

4. Make the coriander cream by melting the butter on a gentle heat and cooking the chopped onion until soft – about 15 minutes. Add the stock and reduce by half.
5. Add the cream and again, reduce by half.
6. Meanwhile, mix the cornflour with a little water and pour into the sauce to thicken. Season, strain the sauce and add the chopped coriander.

Roulade

7. Set the oven to 150°c/130°c fan.
8. Line a Swiss Roll tin with parchment and lay another piece of parchment on a board, larger than the tin.
9. Wilt the spinach by placing it in a colander and pouring on boiling water from a kettle.
10. When cold enough to handle, squeeze as much liquid as you can from the spinach and roughly chop.
11. Place in a bowl, along with the egg yolks, flour, nutmeg and seasoning. Mix all together well.
12. In a separate bowl, whisk the egg whites until stiff.
13. Gently fold into the spinach mix and then pour into the baking tin. Spread out the mixture to the edges.
14. Bake for 10 minutes. The roulade should be springy, when gently pressed.
15. Sprinkle the Parmesan over the parchment paper on the board, and tip the roulade onto it.
16. Reheat the potato mix if necessary and spread over the roulade, leaving a 1cm gap around the edges. Roll up like a Swiss roll, from a shorter end, using the parchment paper to help you. Place on the serving dish.
17. Cut into thick slices and serve with the warm coriander cream, separately.

Ingredients:

Spiced Potato Filling

- 1 tablespoon olive oil
- 1 medium onion – finely chopped
- 500g peeled and diced potatoes, such as Maris Piper
- 1 heaped tablespoon Korma paste
- 200ml water
- Salt & freshly ground black pepper

Coriander Cream

- 50g butter
- 1 medium onion – roughly chopped
- 300ml vegetable stock
- 300ml double cream
- 2 teaspoons cornflour
- 1 bunch coriander – roughly chopped
- Salt & freshly ground black pepper for seasoning

Roulade

- 6 eggs – separated
- 400g baby spinach – washed and dried
- 2 tablespoons self raising flour
- ½ teaspoon nutmeg
- Salt & freshly ground black pepper for seasoning
- 2 tablespoons Parmesan