

## Cheesy Egg Roulade

By Julia Collin Davis

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### **Ingredients**

1 dozen large eggs  
¼ teaspoon salt  
1/8 teaspoon freshly ground black pepper  
1 glove of garlic finely minced or use rasp  
¼ cup half-and-half  
2 tablespoons all-purpose flour  
1–8-ounce package chopped frozen spinach, defrosted and squeezed dry  
1 cup shredded Gruyère cheese

### **Equipment**

One rimmed sheet pan  
Parchment paper to line sheet pan  
Cooking spray

### **Preparation**

1. Preheat oven to 375°.
2. Spray rimmed sheet pan with cooking spray. Line with parchment and spray again; set aside.
3. Whisk together eggs, salt and pepper, and garlic.
4. In a small bowl whisk half-and-half with flour; making sure there are no lumps.
5. Whisk into egg mixture and whisk again.
6. Pour eggs into sheet pan; top with chopped spinach.
7. Bake for 9 minutes, or until egg are set around the edges.
8. Remove from oven, sprinkle shredded cheese on top of hot eggs. The heat of the eggs will melt the cheese, no need to bake.
9. Place your platter close to sheet pan and start to roll eggs using the parchment to help you.
10. When you reach the edge of the sheet pan, roll onto the platter; turn seam side down.