



PASSOVER BROCCOLI SOUFFLE

Preheat oven to 350°

(Tip: eggs separate best when cold. Do NOT allow one speck of yolk in the whites. Let all ingredients come to room temp before mixing.)

6 eggs yolks, room temp.
3½ C. fresh broccoli (or spinach)
1 onion, cut up
6 cloves garlic, chopped
2 tsp. curry
½ tsp. cayenne pepper
½ C. mayonnaise
4 Tbsp. matzo meal
6 egg whites
½ tsp cream of tartar
(tip: follow the folding technique carefully and the souffle will rise to its full potential.)

Put broccoli in blender with onion, and garlic and finely chop.

Add egg yolks, spices, mayonnaise and matzo meal blending on low speed just until well mixed. Transfer into mixing bowl.

Beat egg whites separately until stiff. Add cream of tarter midway through whipping egg whites to make it rise higher.

Fold into vegetable mixture. (**Folding Technique:** with rubber spatula, cut directly downward through middle of mixture. Scrape spatula across bottom & up side of bowl & give it a gentle flip. Slightly rotate bowl & repeat for 1 minute.) Pour into a greased 9X13 inch dish.

Bake at 350 degrees till browned, about 1 hour.