**Catfish Spinach Gratin**

5 tablespoons butter, divided

2 tablespoons flour

2 cups milk

2 pounds fresh spinach, washed and large stalks removed

4 (4-5 ounce pieces) of catfish filleted

5 ounces Gruyere cheese, coarsely grated

3 tablespoons crème fraiche

Cayenne pepper

In a non-stick pan, over medium heat, melt 2 tablespoons of butter stir in flour, making a roux or a paste. Remove from heat and gradually whisk in milk. Place back on the heat and bring to a boil, stirring constantly. Turn burn to simmer and let cook for about 10 minutes, stirring continuously. Add 3 ounces of cheese and cream fraiche stirring until cheese is melted.

Place spinach leaves in bottom of buttered baking dish. Top with fish fillets, season with salt and pepper.

Pour sauce over the fish and sprinkle with remaining cheese and cayenne pepper, to taste.

Place in a 350 degree oven for about 15-20 minutes or until fish is cooked throughout. Turn on broiler and broil for 4-5 minutes, until golden brown and bubbly. Yields 4 servings