

Crunchy Green/White Asparagus Quiche

40–50 Min

Preparation

1. Knead the flour, butter, egg and a little salt to make a smooth dough. Wrap in plastic wrap and leave to rest for one hour in the fridge.
2. Meanwhile, mix the chopped asparagus with the corn, chervil and thyme.
3. Whisk the cream with the eggs, cheese and nutmeg in a bowl.
4. Preheat the oven to 180°C (356°F) using the convection oven setting. Remove the dough from the fridge and roll it out. Then place in the tin and blind bake in the oven for around 15 minutes.
5. Remove the dough from the oven, pour the filling into the tin and pour over the egg and cream cheese mixture. Shred the mozzarella and sprinkle over the quiche.
6. Then allow to rest for around 10 minutes and serve.

Ingredients 4 Portions

= Kotányi Produkte

250 g	Flour
125 g	Butter
4	Eggs
250 g	Green asparagus
250 g	White asparagus
150 ml	Whipping cream
100 g	Parmesan
1	Can of corn
1 piece	Mozzarella
1 tsp.	Thyme, Crushed
1 tsp.	Chervil, Crushed
1 pinch	Nutmeg, Whole
	Sea Salt, Coarse
	Butter, to grease