



# 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

