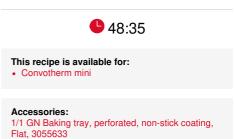


Asparagus Quiche





F I E Chilled 4°C

👌 1 Full Tray

From Scratch

 € Combi-steam

 € 00:30 | € 2

V

Ingredients

200

100

5

1 350

50

200 1

1. Food Preparation

Stage 1 165 °C

For the dough: flour, butter, 1 egg, salt and pepper (pinch) well mixed, and store it in the fridge. For the filling, chop the steamed asparagus in small pieces, and mix it with 4 eggs, cheese, sour cream and salt and pepper (tsp). Roll out the dough now and place it in the baking form. Add the filling and put the quiche in the preheated Convotherm.

2. Cooking Instruction

Ensure, that you lay out the baking form with the dough to the edge, so that you have enough space for the filling.

3. Food Serving Instruction

Serve it warm with a nice fresh herb dip.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.