

Asparagus Quiche



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This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
165 °C

Combi-steam

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2

RECIPE

Ingredients

200 g	Flour
100 g	Cold butter
5 pcs	Egg
1 pinch	Salt and pepper
350 g	White/green asparagus
50 g	Manchego cheese
200 g	Sour cream
1 tsp	Salt and pepper

1. Food Preparation

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.