

## Asparagus Quiche



**48:35**

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

Combi-steam

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**Stage 1**  
165 °C

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.