

## Asparagus Quiche



**48:38**

**This recipe is available for:**

- Convotherm maxx

**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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3

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.