

## Asparagus Quiche



24:23

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

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

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

**Stage 1**  
165 °C

Combi-steam

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**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.