

## Asparagus, Leek and Gruyere Quiche

Serves 6-8

- 1 unbaked 23-cm pie crust
- 168 g asparagus, ends trimmed off
- 1 leek
- 3 slices bacon
- 3 eggs
- 140 g white cheddar cheese  
(or Comté, Parmesan, Gouda, Edam)
- 240 ml milk or half and half
- ¼ tsp salt
- ¼ tsp pepper



1. Preheat oven to **180°C**.
2. Bring a large pot of water to a boil on the stove. Once boiling, drop in the **asparagus** and quickly **blanch for 30 seconds** until bright green. Quickly drain water and run cold water over asparagus. Set aside to cool.
3. Fry **bacon** crisp over **low/medium heat**. Once crisp, remove from heat and set the bacon to drain on paper towels but do not toss the bacon grease! Crumble or chop bacon once cool.
4. Wash the leek under cold running water. To do this most efficiently, peel off the first two layers and let water run all through (dirt often stays trapped here so it's important to get a good wash!). After washing, **thinly slice the white part only** of the leek.
5. Reheat your bacon-greased skillet over medium high heat then drop in the thinly sliced **leek**. **Sauté for about five minutes**, until leek is soft and translucent. Remove from heat.
6. In a medium bowl, whisk together the **eggs, milk, salt, pepper**, crumbled **bacon** and sautéed **leeks**. Prick crust all over with a fork, then sprinkle evenly with the **cheese**. Pour the milk and eggs mixture over the cheese.
7. Slice the blanched **asparagus** into 4-cm pieces on an angle and scatter over the cheese in the unbaked pie crust.
8. Carefully place filled quiche on a sheet tray and into the oven for **1 hour**.
9. After 1 hour, the quiche should be puffy and golden. Let **cool completely for at least an hour** before slicing.