

Prosciutto, Asparagus, and Goat Cheese Quiche

A savory quiche with prosciutto, asparagus, goat cheese, and chives, enhanced with the delicate flavor of White Peach tea.

PREP TIME: 30 minutes

COOK TIME: 40 minutes

CRUST:

1 1/2 C all-purpose flour

1/2 C butter, chilled and cubed

1/4 C cold water

FILLING:

1/2 C prosciutto, chopped

1 C asparagus, trimmed and cut into 1-inch pieces

1/2 C goat cheese, crumbled

1/4 C chives, chopped

1/2 C brewed White Peach tea, cooled

3 lg eggs

1/2 C heavy cream

1/2 C milk

1/2 t salt

1/4 t black pepper

PREHEAT THE OVEN to 375°F.

MIX THE CRUST INGREDIENTS in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

BAKE THE crust for 10 minutes, then let it cool.

SAUTÉ THE ASPARAGUS until tender.

WHISK THE EGGS, White Peach tea, cream, milk, salt, and pepper together.

COMBINE THE PROSCIUTTO, asparagus, goat cheese, and chives, then spread evenly in the crust.

POUR THE EGG MIXTURE over the prosciutto and vegetables.

BAKE THE QUICHE for 30 minutes, or until set.

COOL SLIGHTLY before serving.