

Asparagus Quiche

with Mick Klug Farm asparagus and Ready-to-Roll Dough

by Rustic Tart

Yield: 6 to 8 servings

Rustic Tart's favorite "It's finally spring!" quiche is adapted from our classic Ham & Cheese Quiche recipe found on boxes of our savory Ready-to-Roll Dough: a handcrafted, all-butter, frozen disk of dough for pies, tarts and pastries. We long for Mick Klug Farm asparagus all winter and start baking this quiche the moment the first stalks appear on their table at Green City Market in Chicago.

Happy rolling!
Stephanie

Dough:

1 package Rustic Tart's SAVORY Ready-to-Roll Dough™
Prebaked in 9-inch pie plate, cooled

Filling:

4 large eggs
1 cup milk
½ cup heavy cream
Salt and freshly ground pepper
Pinch of freshly grated nutmeg (optional)
1 cup coarsely grated cheese (Gruyère, Cheddar, or Gouda)
1 ½ ounces prosciutto
1 bunch (about 8 ounces) Mick Klug Farm asparagus, peeled, ends trimmed, cut crosswise into 2-inch pieces

1. Place oven rack in lower third of oven and preheat oven to 375°F.
2. In a medium bowl, whisk together the eggs, milk, cream, salt and pepper to taste and nutmeg to make custard. Set aside.
3. Sprinkle half of the cheese evenly over pre-baked and cooled crust; distribute asparagus and top with remaining cheese; tear prosciutto into shreds and lay on top.
4. Pour custard slowly and evenly over the filling; bake 35-40 minutes, or until puffed in center and knife inserted near center comes out clean.
5. Let cool 20 minutes before cutting into slices. May be served warm or at room temperature.

For new Ready-to-Roll Dough fans, view how-to videos, recipes and retailers at readytorolldough.com