



Recipe

Asparagus & Gruyere Quiche

Celebrate mom with a lovely asparagus and Gruyere quiche made with our amazingly savory, heart healthy Fused Leek Oil!

Crust Ingredients:

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup Fused Leek Olive Oil
- 1/4 cup ice cold water

Crust directions:

Mix flour and salt with fork. Beat leek olive oil and water with whisk or fork to incorporate. Pour into flour and mix with fork until evenly distributed and a crumbly dough begins to form. Evenly pat/press pie crust into a 9" pided dish.

Quiche filling:

- 1/2 pound cooked bacon crumbled (optional)
- 1 1/3 cup asparagus chopped
- 1 cup Gruyere cheese shredded
- 5 large eggs
- 1 cup Half & Half
- 1/4 teaspoon garlic powder
- 1/4 fresh ground pepper
- 2 teaspoons of salt (or to taste)

Directions:

Preheat oven to 400 degrees F (200 degrees C).

Chop raw asparagus into 1/2 inch pieces.

In a small bowl whisk together eggs, half & half and seasonings until combined.

Add the cooked crumbled bacon, cheese and chopped asparagus, into the pie shell.

Pour egg mixture over the bacon, cheese and asparagus.

Bake in preheated 400 F. oven for 15 minutes. Then reduce heat, leaving the pie in the oven to 350 degrees F (175 degrees C) and bake for an additional 35 minutes.

The quiche will turn a nice golden brown on top which should indicate doneness. The center of the quiche should be just set and barely jiggle when moved. It will continue to cook and set once removed from oven.

Remove from oven and allow to sit at least 25 minutes before serving. This quiche is fabulous when cooled to room temperature and can easily be reheated with great results.

Serves 6-8