



Asparagus Quiche

Product

Nammilk Fresh Cream

Description

Liven up the standard bacon and eggs breakfast with this bacon and asparagus mini quiche recipe.

Ingredients

- 8 strips bacon.
- 1 bunch asparagus, cut into bite sized pieces.
- Salt and freshly ground black pepper.
- 6 large eggs.
- 1 cup Nammilk Fresh Cream.
- 2 tablespoons freshly chopped chives.
- 1 sheet frozen puff pastry, thawed in refrigerator overnight.

Directions

1. Preheat oven to 180°C.
2. In a large skillet over medium heat, cook bacon until crispy.
3. Drain on a paper towel lined plate then chop into bite sized pieces.
4. Increase heat to medium high and cook asparagus in bacon fat until tender.
5. Season with salt and pepper.
6. In a medium mixing bowl beat the eggs, Nammilk Fresh Cream, salt, pepper and chives.
7. Unfold thawed puff pastry and place on a lightly floured surface.
8. Smooth creases in pastry with your finger and roll out dough to 0.5 cm thickness.
9. Cut into 4 equal squares and place each into the centre of 4 large ramekins or 4 small cast iron skillets.
10. Carefully place without stretching the dough, then divide egg mixture, bacon and asparagus into each.
11. Place in a rimmed sheet pan and bake until golden and puffy, approximately 30 minutes.