



ASPARAGUS AND PROSCIUTTO QUICHE

Asparagus makes it official that spring has arrived! This quiche is our favorite way to wish winter farewell and celebrate our favorite asparagus grower, Mick Klug Farm.

Happy spring and happy rolling— Stephanie

Dough

1 package **Ready-to-Roll Dough™** FOR SAVORY PIES, TARTS & PASTRIES pre-baked in 9-inch pie plate and cooled (see label “Instructions for pre-baked pie crust”)

Filling

4 large eggs

1 cup milk

1/2 cup heavy cream

1/2 teaspoon salt

1/4 teaspoon pepper

1/16 teaspoon freshly grated or ground nutmeg (optional)

4 ounces Gruyère, Cheddar or Gouda cheese, grated (1 cup)

1/2 pound (about 6-8 stalks) asparagus peeled, tough ends removed, cut into 2-inch pieces

2 ounces thinly sliced prosciutto

1. Place oven rack in lower third of oven and preheat to 375°F.
2. Whisk together the eggs, milk, cream, salt, pepper and nutmeg in a medium bowl.
3. Sprinkle half of the cheese evenly over pre-baked and cooled crust; scatter asparagus evenly over cheese and top with remaining cheese; pull prosciutto slices in half lengthwise and place on top of cheese.
4. Pour egg mixture evenly over the filling; bake 40 to 50 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.

Yield: 6 to 8 servings