# Asparagus flan

Recipe by V-ZUG Ltd.

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| Preparation | 20 Mins |
| Cooking time | 45 Mins |
| Portions | 8 |
| Appliance | Combair SE from 2015 |

## Preparation

500 g Asparagus, green

100 g air-dried ham

Peel the bottom third of the asparagus and cut off the ends. Cut the asparagus into pieces about 3 cm longs. Cut the air-dried ham into strips.

**(Pre-)heat cooking space to 180 °C with PizzaPlus**

2 eggs

250 ml single cream

100 g Gruyère, grated

Salt

Pepper, ground

Nutmeg, grated

For the filling, whisk the eggs, stir in the single cream and Gruyère, then season with salt, pepper and nutmeg to taste.

1 shortcrust pastry, rolled-out round

Cover the round baking tray with baking paper and put the pastry on it. Prick it several times with a fork. Put the asparagus and ham in the pastry case and pour over the filling.

Put the round baking tray on to the wire shelf in the preheated cooking space. Bake.

**Put the pastry in**

**PizzaPlus 180 °C for 45 Mins**

## Accessories

Round TopClean baking tray, ø29 cm

Wire shelf

## Additional information

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