Asparagus flan

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制备过程	20 分钟
烘烤的时间：烘烤时间取决于机器	45 分钟
份	8
电器	Combair SE 自 2015 年

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.

将发酵桶预加热 **PizzaPlus** 到 **180°C**

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.

放入糕点

在 **PizzaPlus** 期间为 **180 45** 分钟°C

配件

Round TopClean baking tray, ø29 cm

Wire shelf

附加信息

创建时间	11.12.2019