



# Asparagus flan

Рецепт від V-ZUG AT



готування	20 хв
Час	45 хв
готування	
Порції	8
Прилад	Combair SE з 2015 року

## 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 long. Cut the air-dried ham into strips.

**Розігріти робочу камеру до 180 °C 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.

**Заснути страву для випікання**

**PizzaPlus 180 °C протягом 45 хв**

## Акcesуари

Round TopClean baking tray, ø29 cm

Wire shelf





## Додаткова інформація

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Складено

11.12.2019

