



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

MAY 2015  
Recipe 71

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## Blue Cheese & Asparagus Quiche

### PREPARATION

- 1 - Make the pastry by cutting the butter into small dice-sized pieces and rubbing pieces into the flour with your fingertips. Add the egg yolk, pepper and a tablespoon or two of water and bring the mixture to a firm, even-textured dough. Wrap in clingfilm and refrigerate for 20 minutes. Preheat oven to 400 degrees F.
- 2 - Bring a pot of water to a boil, cut the asparagus into short pieces and cook in furiously boiling water for 5 minutes or so until almost tender; remove from pot with draining spoon. Make the custard by beating the eggs very lightly into the cream, seasoning with black pepper, and a little salt (optional).
- 3 - Line a tart pan with the pastry, making certain you have pushed the pastry deep into the corners and that there are no tears or cracks. Line with greaseproof paper and baking beans, then bake for 15-20 minutes. Carefully remove the baking beans and return pastry to the oven for another 5 minutes or until the pastry feels dry to the touch.
- 4 - Turn the oven down to 350 degrees F. Place the asparagus spears in the pastry pan and crumble the blue cheese over the top. Pour the custard in next and carefully transfer to the oven. Bake for about 40 minutes. Leave to cool, then transfer to a serving plate.



Cook's Note: Fresh seasonal asparagus and blue cheese make a sublime pairing in this savory quiche dish -- a wonderful addition to a Mother's Day brunch menu.

Bon Appetit  
-George

(photo by Marc-Henri)

### INGREDIENTS

For the pastry:

- 6 tablespoons butter, cold
- 2/3 cup plain flour
- 1 egg yolk
- 1 teaspoon black pepper, coarsely ground

For the filling:

- 12 asparagus spears
- 1 1/4 cups double cream
- 2 eggs
- 3/4 cup blue cheese

### COOK'S NOTE:

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Bon Appetit!  
-George