

Ham, Leeks & Asparagus Quiche

Adapted from [Joy the Baker](#)

Ingredients:

1 tablespoon olive oil
1 cup leeks, thinly sliced from the whites to the pale green flesh
1 cup asparagus, sliced into 1/2-inch rounds
1/2 cup sliced ham, chopped into pieces
1 bell pepper, diced finely
1 sheet frozen puff pastry (from a 17 1/4 package), thawed but still cold
1 1/4 cups milk
1 cup heavy cream
6 large eggs
1 teaspoon salt
Pinch of ground nutmeg
1 cup grated Gruyere cheese
1/4 teaspoon coarsely ground black pepper

Preparation:

Preheat the oven to 350 degrees. Make sure the oven rack is in the center of the oven.

In a medium saute pan over medium heat, add olive oil and leeks. Saute leeks until slightly tender and translucent, about 3 to 4 minutes. Add the bell pepper and asparagus rounds and cook until bright green, about 3 minutes. *Vegetables do not need to be cooked all the way through, they will cook more in the oven.* Remove pan from heat and set aside.

On a lightly floured work area, unfold the puff pastry. Place flour on the the rolling pin and gently roll the puff pastry, extending the dough about 1/2 inch thick on all sides. Place and fit the dough onto a 10-inch pie pan. Using a paring knife, remove excess puff pastry, making sure that enough dough hangs over the sides. Place in fridge while you assemble the filling.

In a large bowl, whisk together the milk, cream, eggs, salt and nutmeg. Whisk in 1/2 cup of the cheese and the ham.

When ready to bake the quiche, remove the pie plate from the fridge and fill with the cooked vegetables. Pour the egg mixture over the vegetables, and top with the remaining 1/2 cup Gruyere cheese and the pepper.

Place pie pan on a baking sheet or jelly sheet pan and bake for 45 to 60 minutes. Quiche will puff up in the oven when done. It will sink down again once cooled. Let quiche rest for 1 hour before serving. Serve warm or cool. Quiche will last, well wrapped in the fridge for up to 3 days.

Yield: 1 10-inch quiche

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