



N50 MIXER RECIPES

PROSCIUTTO ASPARAGUS QUICHE **Makes 2 9" quiches**

Ingredients

- 16 oz cut asparagus
- 1 lb prosciutto, chopped
- 3 cups shredded gruyere
- 1 cup shredded or sliced provolone
- 1/4 cup onion, diced and sautéed
- 4 cloves garlic, diced and sautéed
- 6 eggs
- 1 1/2 cups cream
- 1 teaspoon black pepper
- 1 teaspoon white pepper
- 1 teaspoon dill
- 4 tablespoons butter

Crust

- 2 1/2 cups all-purpose flour
- 4 tablespoons butter
- 1/2 cup lard or shortening
- 6+ tablespoons water
- 1 teaspoon salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 tablespoon basil

Prepare crusts ahead of time (recipe below). Preheat oven to 350°F. Cut asparagus and prosciutto into bite-sized pieces. Finely chop onions and garlic then brown in 4 tablespoons of butter. Add garlic last as it browns much more quickly. Set aside. In mixing bowl, use flat beater to combine eggs and cream. Mix at speed 1 for 3 minutes. Scrape down sides of bowl as necessary. Make sure not to whip into a froth. Add black and white peppers and dill. Mix at speed 1 for 1 minute. Remove bowl and add onions, garlic, prosciutto, gruyere and asparagus. Pour half into each crust. Top with provolone. Bake for 30 minutes. A knife inserted will not pull out clean because of cheese and oils from the prosciutto. Top should be firm with little movement when quiche is gently shook.

Crust

Combine all ingredients except for water in mixing bowl. With dough hook mix at speed 1, add water one tablespoon at a time until dough starts to cling to hook. Dough may not form a complete ball. Make sure to scrape sides several times to incorporate all of the ingredients. Dough should pack into a ball when handled. Tear it in half. Roll one half out on a floured surface to 1/8" thickness. Press into pie plate. Repeat with other half. Bake at 350°F for 10 minutes before filling.