

Crustless Asparagus & Bacon Quiche



Serves 6 Prep 5 mins Cooking 55 mins + cooling Easy

Ingredients

Unsalted butter 25g, plus extra for the tin
asparagus 200g, trimmed
Streaky bacon 10 rashers, roughly chopped
spring onions 3, finely chopped
Eggs 5 large
Whole milk 200ml
Ricotta 100g
Gruyere 50g, finely grated
Parmesan 75g, finely grated
Mature cheddar 50g, finely grated
green salad to serve

1. Heat the oven to 190C/fan 170C/gas 5 and butter and line a 20cm x 25cm tart tin. Blanch the asparagus for 5 minutes in boiling salted water. Drain and put aside.
2. Fry the bacon in a small frying pan over a medium-high heat until crispy. Pat with kitchen paper to remove some of the fat, and cool. Wipe the frying pan. Add the butter and fry the spring onions for 2 minutes or so.
3. Beat the eggs, milk and ricotta with plenty of seasoning in a large bowl until combined. Add in the grated gruyere, 50g of the parmesan and all the cheddar, and stir in the bacon. Pour into the tin and gently push in the asparagus spears evenly across the tart, followed by the remaining parmesan. Bake for 25-30 minutes or until the quiche is golden and set, with a slight wobble.
4. Serve with a green salad, if you like.