



ASPARAGUS & GRUYÈRE QUICHE WITH SPELT PASTRY

Our asparagus and Gruyère quiche with its nutty spelt pastry is golden, flaky, rich and creamy, with woody yet sweet spears taking centre stage – a true celebration of spring. Aromatic shallots and leeks blend with the slightly salty Gruyère, sharp Parmesan, and fresh chives, topped with the tender British asparagus spears that have been carefully placed for a wow factor post bake. The delicate wobble when served warm is simply irresistible.

Prep time 45 mins, plus chilling time | Cook time 30 mins | Serves 6

For the filling

A knob of butter
1 tablespoon olive oil
1x shallot, finely diced
1x leek, finely sliced
3 Leghorn White egg yolks, plus 1 whole egg
200ml double cream
75g Gruyère, grated
50g Parmesan, grated
Small handful of chives, finely chopped
250g British asparagus, lightly blanched

For the pastry

200g spelt flour
100g salted butter, cold and cubed
1 Leghorn White egg yolk,
2 tablespoons cold water



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Start by making the pastry. Place the spelt flour into a food processor and add the cold, cubed butter. Pulse it a few times until the mixture resembles fine breadcrumbs (you can do this by hand if you don't have a food processor). Next, add the egg yolk and the water, and pulse again until it starts to bind and form a dough. Then tip it onto your work surface and lightly knead a couple of times, just until it is smooth and cohesive. Then press the pastry into a disc shape and wrap in clingfilm. Place this into the fridge for 20-30mins to rest.

Preheat the oven to 180°C fan.

After the pastry has cooled, remove from the oven and then on a lightly floured surface roll out until it is approximately 2cm thick. Lift the pastry and line a 23cm fluted tin, pressing it gently into the corners, letting any excess hang over the top. Fill the pastry with some baking paper and baking beans and then blind bake for 10 minutes. Remove from the oven and allow to cool slightly.

For the filling, melt the knob of butter and olive oil in a medium pan before adding the shallot and leeks and sautéing until soft and tender. Transfer to a bowl and allow to cool. Then add to a bowl with the whisked eggs, double cream, and two grated cheeses. Season well and then add the finely chopped chives.

Pour the filling into the pastry case and arrange the asparagus spears on top. Reduce the temperature of the oven to 160°C and then bake for 25-30 mins until golden on top but still slightly soft in the centre. Remove from the oven and allow to cool slightly. Serve with a fresh, crisp green salad.



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