



Quiche with Chorizo, Asparagus and Caramelized Eggplant



For 4 people:

- 1 package of Au Pain Doré pie dough
- 1 cup of milk (250ml)
- 1 cup of 35% cream (250ml)
- 2 whole eggs
- 2 egg yolks
- 1 eggplant
- 1 bunch of asparagus
- 120 g chorizo (or spicy sausage)
- 80g grated cheese
- Nutmeg
- Olive oil
- Salt and pepper

Preparation:

- Roll out the dough to ½ cm thick and place it in a pie plate. Set aside in the refrigerator.
- Add a little olive oil to a frying pan, dice the eggplant and sauté it over low heat. Season and drain.
- Add more olive oil to the pan, mince the asparagus and sauté it for 2 minutes.
- Cut the chorizo into small cubes.
- Mix the eggplant, asparagus and chorizo together.
- Preheat the oven to 350° F.
- Break the 2 eggs in a bowl and add the 2 egg yolks, cream, milk, salt, pepper and grated nutmeg. Mix well.
- Arrange the chorizo and vegetable mixture in the pie shell.
- Cover with the egg, cream and milk mixture. Add the grated cheese.
- Bake for 20 minutes.

Serve room temperature with a mesclun salad dressed with an olive oil and basil vinaigrette.

And that's it. Bon appétit!