Spanish Quiche with manchego, green garlic pesto, and asparagus

"...AND BREAKFAST is to die for!! Even if you don't need to get away, go stay one night at Carlisle House just for the FOOD!!!!! I have never eaten such deliciousness ever. We've stayed in more expensive places and received less service and terrible food. The innkeepers make every experience at their inn a special one." TripAdvisor Review

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 2 cups grated mozzarella
- ½ lb Asparagus - slim stalks
- ½ cup grated Manchego cheese
- 4 large eggs - beaten
- 1 cup heavy cream
- ½ cup Half and Half
- 1½ T Green Garlic Pesto (see Recipe below)
- ⅛ t salt
- ⅛ t fresh-ground pepper

Preheat oven to 400F

Blanch asparagus - put in boiling water for 30 seconds then immediately into ice water; dry completely. Cut off top 3" to 3½" of each stalk. Chop rest of stem into 1" pieces.

Sprinkle about one cup of mozzarella on pie crust.

Spread chopped asparagus over cheese.

Sprinkle Manchego and remaining mozzarella over chopped asparagus.

Lay asparagus stems in spoke fashion on top with tips outward

Beat eggs, cream, half and half, pesto, salt and pepper together with whisk. Pour over pie crust slowly so all liquid is absorbed.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting.

Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon

GREEN GARLIC PESTO

- ½ lb Green Garlic (found at many spring Farmers' Markets)

- ¼ cup pine nuts – toasted

- ¼ cup extra-virgin olive oil

- ½ t salt, plus more to taste

- ½ grated Parmesan or Pecorino

Trim and discard root of green garlic. Chop in 1" pieces

In a blender or food processor, pulse garlic to chop. Add pine nuts to chop and pulse until mixture is still a bit coarse.

With motor running, drizzle in olive oil. Add more if too thick but should not be runny. Pulse in cheese. Add salt then adjust seasoning to taste.

Freeze lots for later.

T=tablespoon t=teaspoon