



Asparagus Quiche with Hash Brown Crust

Ingredients

- 3 to 4 russet potatoes, peeled and grated
- 1 teaspoon salt
- 1 teaspoon freshly cracked black pepper
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- 2 tablespoons unsalted butter

Filling

- 6 large eggs
- 2 garlic cloves, minced
- 1 1/2 cups heavy cream
- 3/4 cup fontina cheese
- 1/4 cup crumbled feta, with more for garnish
- salt and pepper to taste
- 1/4 cup chopped fresh herbs (parsley, oregano, basil, etc) plus more for garnish
- 1 lb asparagus spears, ends removed, reserve 12 spears for the top, chop the remainder

Directions

Step 1.

Preheat the oven to 350 degrees F. Grate the potatoes into a large bowl with a box grater and sprinkle with salt and pepper. Gather all the potato shreds up in a kitchen towel and squeeze out as much of the liquid that you can. Heat a 10-inch cast-iron skillet over medium heat. Add the oil and butter. Once it has melted, start pressing the potatoes in the skillet to form a crust. You want the layer to be even. Use a wooden spoon, metal measuring cup or a spatula to continuously press the potatoes down and up the sides. You want to do this, pressing often, until the bottom and edges of the crust brown, about 10 to 12 minutes. Turn off the heat under the skillet.

Step 2. Filling

Whisk together the eggs, garlic, cream, cheese, salt and peppers. Fold in the fresh herbs and chopped asparagus. Pour the filling into the crust. Place the long asparagus spears gently on top in a circle design with the top of the spear facing outward. Bake the quiche for 35 to 45 minutes, or until golden on top and set in the center. Let the quiche cool before serving. Sprinkle with additional feta and herbs. To serve the quiche, use a sharp knife to cut down through the potato crust.

Step 3.