



ASPARAGUS & GOAT CHEESE FLAN

Serve with Robert Skalli Chardonnay

1 lb fresh asparagus, cut into 1/4" pieces
3 cloves garlic, chopped
1/2 cup leeks – white part only, chopped
3 tablespoons olive oil
1/2 cup chardonnay
1 cup cream
8 oz. soft goat cheese
4 eggs, large
Salt & white pepper to taste
Non-stick cooking spray

Preheat oven to 350 degrees.

Heat the oil in a large frying pan and sauté the asparagus, leeks and garlic until soft. Season with salt & pepper. Add the wine and simmer until the asparagus is tender. Add a little water if the pan dries out.

Heat the cream in a saucepan and add the goat cheese. Stir until the cheese is melted.

Place the cream/cheese mixture along with the eggs and asparagus into the blender and puree.

Spray 8 - four-ounce ramekins with the nonstick spray and fill about 3/4 full with the asparagus mixture. Place the ramekins in a large baking dish and fill with enough hot water to come about half way up the ramekins. Bake for approximately 30 minutes or until the flan is no longer liquid.

Serve warm or at room temperature.

Serves 8