

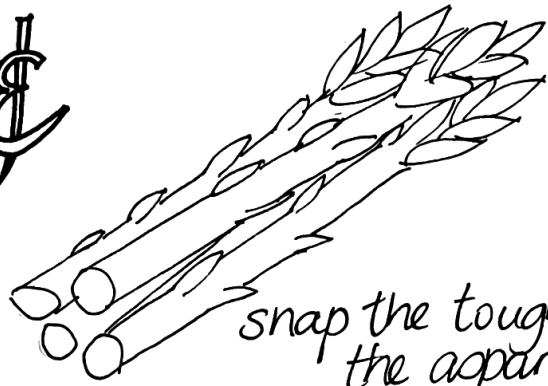
# Asparagus tart

#recipeforkuchita

Nov 2017

is here for a good time not a long time

## ingredients & prep



snap the tough ends off the asparagus & brush with olive oil, sprinkle with salt & pepper

25-30 asparagus spears



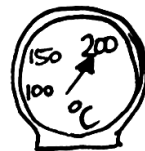
thaw out 2 sheets of pastry ≈ 5mins on the bench

crush 1 clove of garlic

separate yolk from white (save the white for something else)

# method:

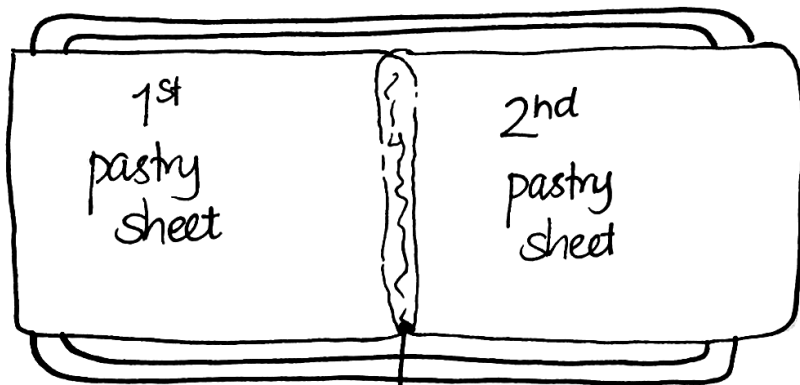
preheat oven to 200°C



mine is ≈ 43x29cm with 1/2-2cm rim

line a cookie sheet with both sheets of pastry

1.

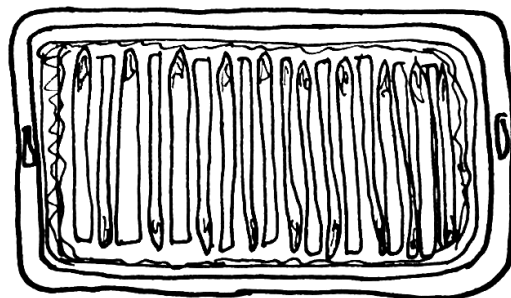


slightly overlap the sheets  
& press pieces down with your fingers

2. mix together cream, mascarpone, crushed garlic & egg yolk  
in a bowl & spread over pastry

3. sprinkle the grated cheese over

4. lay the asparagus spears over the pastry, spacing them to fit the tray  
& roll the pastry edges down



5.

Bake ≈ **15 mins**

check after 10 mins &  
turn tray if needed

eat it while it's warm, crunchy & delicious  
or eat it cold it's delicious either way