

RECIPE NAME: Asparagus Tart

RECIPE DESCRIPTION: Savory Tart

ACTIVE TIME: 15 minutes

TOTAL TIME: 40 minutes

SERVINGS: 20

COOK PRODUCTS USED: Roul'Pat®, Deep Flexiflat®, Beechwood Rolling Pin, Perforated Baking Sheet, Cake Server Knife

INGREDIENTS:

- 1 sheet frozen puff pastry
- 5 ½ ounces Gruyere cheese (2 cups) shredded
- 1-1/2 pounds medium or thick asparagus
- salt and pepper

|

DIRECTIONS:

1. Preheat oven to 400 degrees F
2. Lay puff pastry on the Roul'Pat
3. Gently and quickly, roll out the puff pastry to a 13"x9" rectangle
4. Using the backside of the Cake Server Knife, cut straight edges around the pastry, being sure not to cut the Roul'Pat
5. Place the pastry in Flexiflat
6. Using the backside of your Cake Server Knife, score pastry dough one inch from the edge making an inner rectangle.
7. With a fork, gently pierce the inner rectangle once or twice per inch. Again, careful not to pierce the Roul'Pat
8. Bake for 15 minutes or until golden
9. Remove dish from oven
10. Sprinkle cheese atop the pastry
11. Trim the asparagus to fit the inner rectangle of the pastry so it will be as pretty as it is tasty
12. Place asparagus in a single layer over the cheese and alternate the tips and ends
13. Season with salt and pepper
14. Bake until tender, about 20-25 minutes

***bon TIPS for Asparagus Tart Recipe:**

- Try drizzling our Apple White Balsamic Vinegar on top of this tart...it is to die for!
- You can pre-bake the pastry and take it to your next gathering. Tell your friends how easy it is to make this dish with little to no clean-up!
- When Asparagus season has left us, you can replace it with other in-season vegetables. For example, use apples in place of asparagus, following the recipe directions. Top with the Apple White Balsamic Vinegar.
- Puff pastry from the grocery store works well in this savory tart. Thaw pastry according to package directions.
- Fontina cheese can be substituted for the Gruyere cheese.
- If you prefer your asparagus more tender, blanch asparagus prior to baking, following the instructions above.
- You can serve this in pieces the size of square pizza or serve it as a finger food or appetizers in smaller sections

If you use the Deep Flexiflat, you would use the same process except make 2 layers.

Directions using the Deep Flexiflat:

1. Cut pastry into two 10"x5" rectangles and follow directions above for each pastry.
2. Place one 10"x5" pastry sheet in Deep Flexiflat and bake for 10-12 minutes
3. Repeat with second pastry sheet
4. Assemble with two layers; pastry, cheese, asparagus and repeat
5. Place back into the oven and bake for an additional 10-12 minutes or until golden brown

RECIPE CATEGORY:

IMAGE LINK (JPEG/SQUARE/800 X 800 px/[UPLOAD TO DROPBOX](#)):