



COOKING PASSION SINCE 1877

ASPARAGUS TART WITH GOAT CHEESE, HONEY AND SPRING HERBS



Makes 1 Tart

INGREDIENTS

1 roll puff pastry dough (270 g)
200 g sour cream
200 g fresh goat cheese
1-2 shallots (depending on size)
1 teaspoon honey
Salt, pepper
500 g green asparagus
125 g soft goat cheese
20 g pine nuts
Fresh herbs of choice
Honey for drizzling

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Preheat the oven to 180°C CircoTherm® hot air.

Let the puff pastry dough warm to room temperature. Carefully unroll it and place it on a baking sheet lined with parchment paper. Using a sharp knife, mark a border about 2 cm wide all around the circumference. Pierce the base (not the border) repeatedly with a fork. Bake in the preheated oven for 10 minutes.

For the topping, combine the sour cream and fresh goat cheese. Peel the shallots, dice finely and stir into the goat cheese mixture. Season with honey, salt and pepper. Rinse the asparagus, pat dry and trim off the ends. Slice the soft goat cheese. Toast the pine nuts in a pan until golden-brown.

Remove the puff pastry dough from the oven after 10 minutes. Spread with the goat cheese mixture up to the borders. Distribute the asparagus spears on the cheese mixture. Top with soft goat cheese and bake the tart for about 30 more minutes until the asparagus is done.

Remove the tart from the oven, sprinkle with pine nuts and fresh herbs and drizzle with a little honey, if desired.