

SPRING ASPARAGUS AND CHIVE TART

By Judy Kim | Yield: 6 servings

This Spring tart is so versatile. It can be served for lunch or a light dinner with a side salad. But it's a great appetizer since it can be made ahead and served at room temperature.

INGREDIENTS

1 sheet frozen puff pastry, thawed in the refrigerator overnight
All-purpose flour for rolling out pastry
3 eggs
2 tablespoons heavy cream
1 cup freshly grated parmesan
1 cup freshly grated fontina cheese
3 tablespoons chopped chives
1/2 teaspoon cracked black pepper
1 pound pencil asparagus, washed and trimmed
Extra-virgin olive oil
Flaky sea salt

DIRECTIONS

1. Preheat oven to 400 degrees F. In a small bowl beat 1 egg with 1 tablespoon heavy cream; set aside.
2. Line a rimmed half sheet pan with parchment paper. Roll out pastry on lightly floured surface to create a 10x16-inch rectangle. Adjust the measurement of the pastry according to the lengths of your asparagus in case they are very short or long. Using a sharp paring knife, gently score a 3/4-inch border, carefully cutting halfway through the pastry. Using a fork, dock the pastry all over to keep the pastry from puffing up. Brush border lightly with egg wash and bake for 10 minutes. Place sheet pan on cooling rack when finished baking to cool lightly.
3. Meanwhile, in a medium mixing bowl combine parmesan and fontina cheese, chives, remaining eggs, remaining heavy cream and black pepper. Spread cheese mixture evenly across the puff pastry, avoiding the border. Arrange asparagus in an even layer over the cheese mixture. Alternate direction of the asparagus, it should fit in the direction of the narrow width. Some stray pieces may crisscross, which will create a nice texture as some pieces will become crisper than others during baking.
4. Lightly drizzle asparagus with olive oil and bake until crust is golden brown and asparagus is fork tender, about 25 minutes.
5. Finish with flaky sea salt. Serve immediately or at room temperature.