



Asparagus and Cheese Tart

from The Food Network

INGREDIENTS

1 lb asparagus, trimmed
1 sheet frozen puff pastry, thawed
All-purpose flour, for dusting
1 cup grated fontina cheese
1 cup grated gruyere cheese
1 tbsp minced shallot
2 large egg yolks
3 tbsp whole milk
1/8 tsp freshly grated nutmeg
A pinch of salt and pepper
2 tsp extra-virgin olive oil
1/2 tsp finely grated lemon zest

DIRECTIONS:

- 1) Fill a large bowl with ice water
- 2) Preheat oven to 400°F
- 3) Bring about 1 inch of water to a boil in a large skillet. Add the asparagus; cook until bright green and crisp-tender (2-5 minutes, depending on the thickness of the asparagus). Drain and transfer to the ice water to stop the cooking; drain and pat dry
- 4) Roll out the puff pastry into a 10-by-16-inch rectangle on a floured surface. Transfer to a parchment-lined baking sheet and prick all over with a fork. Bake until light golden brown, about 12 minutes. Let cool slightly on the baking sheet.



Prep Time: 25 minutes

Cook Time: 25 minutes

Total Time: 50 minutes

Serves: 6

- 5) Meanwhile, in a bowl mix together the fontina, gruyere, shallot, egg yolks, milk, nutmeg, salt, and pepper until combined.
- 6) Toss the asparagus with the olive oil, 1/4 teaspoon salt, and pepper to taste.
- 7) Spread the cheese mixture evenly over the baked puff pastry, leaving a 1-inch border on all sides. Arrange the asparagus on the tart and bake again until the cheese mixture is slightly puffy, 15 to 20 minutes. Sprinkle with lemon zest
- 8) Dinner is served!