

# Asparagus, Egg & Goat's Cheese Tart



Preparation time: 30 mins

Serves: 4 people

User Rating: ★★★★★

Publication: 16 September 2022

Categories: Dinner Recipes, Lunch Recipes, Entertaining, Vegetarian



## Ingredients

- 4 eggs, plus 1 yolk
- 1 sheet puff pastry, defrosted
- 2 tbsp olive oil
- 1 garlic clove, peeled and crushed
- 1 bunch asparagus, halved lengthways and ends trimmed
- 100g goat's cheese
- 3 tbsp crème fraîche
- 2 tsp dijon mustard
- 1 lemon
- 2 tbsp dill and parsley, finely chopped
- Salt and pepper

## Method

1. Preheat oven to 200°C and line a baking tray with baking paper. Place the pastry on the tray and gently score a 1.5cm border around the edge, being careful not to slice all the way through. Brush egg yolk around the border and bake for about 15 minutes until it starts to puff and looks golden.
2. Meanwhile, mix the olive oil and garlic in a bowl and place the asparagus in the mixture, to coat. Put the goat's cheese, crème fraîche, mustard and zest from half the lemon in a food processor and whizz, or mix by hand, until smooth.
3. When you remove the puff pastry from the oven, use a tea towel to gently press down the inner puffed centre. This will become the base of the tart to put the filling on.
4. Spoon cheesy filling over the pastry, within the border, and then arrange a layer of asparagus, side by side, until all are used. Carefully crack each egg over the asparagus, keeping the yolk in tact. Top with herbs.
5. Bake in the oven for 10-15min until golden brown and the eggs are cooked (firm whites, runny yolk). Top the tart with more fresh herbs, a squeeze of lemon juice, and season with salt and pepper. Serve with a fresh, simple salad of seasonal leaves.