



ASPARAGUS TART

QimiQ BENEFITS

- Acid stable and does not curdle
- Bake stable and deep freeze stable
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

Tips

Serve with fresh leaf salad and ham
eg Prosciutto, if desired.

INGREDIENTS FOR 1 SQUARE TART TIN

270 g	Puff pastry
1000 g	Asparagus
250 g	QimiQ Classic, unchilled
3	Egg(s)
	Flat-leaf parsley, chopped
	Tarragon, chopped
	Ground nutmeg, grated
	Salt and pepper

METHOD

1. Preheat the oven to 210° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. Peel the asparagus and cook in salted and sugared water for approx. 5 minutes. Drain well.
4. Whisk QimiQ Classic smooth. Add the eggs and mix well. Stir in the herbs, season with nutmeg, salt and pepper.
5. Line the greased tart tin with the pastry, including a 3 cm high rim.
6. Place asparagus on the pastry base. Pour the QimiQ mixture over the tart.
7. Bake in the hot oven for approx. 35 minutes.