



# ASPARAGUS TART

## QimiQ BENEFITS

- Acid stable and does not curdle
- Bake stable and freezer 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

<b>270 g</b>	Puff pastry
<b>1000 g</b>	Asparagus
<b>250 g</b>	QimiQ Classic, room temperature
<b>3</b>	Egg(s)
	Parsley, minced
	Tarragon, minced
	Nutmeg, grated
	Salt and pepper

## METHOD

1. Preheat the oven to 410° F (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.