

# The Hungry Guest

## ASPARAGUS & GOATS CHEESE TART

PREP TIME 15 MINS

COOK TIME 20 MINS

SERVES 4



1 x 320g pack of ready rolled puff pastry  
250g asparagus tips  
150g soft fresh goat's cheese  
2 tbsp wholegrain mustard  
100g grated parmesan  
1 beaten egg  
Salt & pepper

1. Pre-heat oven to 180C
2. Bring a pan of salted water to the boil & blanch (par-cook) the asparagus tips for 1-2 minutes. Remove & drain
3. Unroll your pastry & cut into four squares
4. With the back of a knife make an indent, about 1cm wide, all around the edge of each square, but DO NOT CUT THROUGH
5. Mix the goat's cheese, mustard, half of the parmesan, half of the beaten egg & black pepper
6. Spread the cheese mixture onto the pastry within the margins
7. Lay the asparagus on top of the mix & sprinkle with the remaining parmesan
8. With the rest of the egg, brush the exposed edges of the tarts
9. Bake for around 20 mins until golden brown & the pastry is crisp underneath