

Roasted Asparagus and Ricotta Tart

Servings: 8

Prep Time: 10min

Cook Time: 20min

Ingredients

- 1 sheet frozen puff pastry (half of 500g package), thawed
- 1 large egg
- 1 c. ricotta cheese
- Kosher salt
- pepper
- 1 lemon
- 2 leeks, chopped
- 1/4 c. fresh flat-leaf parsley, chopped
- 1 tbsp. fresh tarragon, chopped
- 340g asparagus, trimmed, halved
- 1/2 tbsp. olive oil

Directions

1. Heat oven to 210°C; place oven rack in lower third of oven. Unfold pastry onto piece of parchment paper and roll 1cm bigger on all sides. Slide parchment and pastry onto baking sheet. In medium bowl, beat egg. Lightly brush 1cm border of egg around pastry.
2. Add ricotta and 1/4 teaspoon each salt and pepper to bowl with remaining egg. Finely grate zest of lemon into bowl, then fold in scallions and herbs. Spread onto pastry, leaving border uncovered.
3. Top filling with asparagus; drizzle with oil. Bake until crust is golden brown, 18 to 20 minutes.

