

# Asparagus Tart with Tarragon and Gruyere

## Ingredients

- 1 sheet puff pastry, thawed
- 8 oz spreadable cream cheese
- 1 tablespoon fresh chives, chopped fine
- 1 1/2 tablespoons fresh French tarragon
- 2 1/2 oz gruyere cheese, grated
- 1 teaspoon lemon zest
- 1 teaspoon dijon
- 1/4 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- 1 bunch asparagus – pencil-sized
- 1 egg – for egg wash



## Method

Heat a lightly salted water to boil, then cook the asparagus until tender crisp, about 2 to 3 minutes.

Remove the asparagus spears with a slotted spoon to a bowl of ice water to stop the cooking and retain the bright green color.

Thaw puff pastry overnight or according to directions on the package.

Set oven to 400 degrees.

On a piece of parchment, roll puff pastry out to 1/4 inch thickness approximately 11 x 13 or 12 x 12. Transfer parchment with pastry to a standard baking pan. Prick the dough with a fork.

Score the crust by slicing 1/2 way through about 1 inch from the edge. This will allow the "crust" to rise. Brush the top with the egg wash, for golden color. Bake crust at 400 degrees for 18 minutes (or until it looks puffed and starting to brown). Cool.

In a bowl mix together cream cheese, dijon, lemon zest, chives, tarragon, salt, and pepper. Spread evenly over the cooled pastry crust with a metal spatula. Sprinkle gruyere over cream cheese mixture.

Dry the asparagus spears with paper towel and cut to fit on your tart, toss with a little olive oil and arrange on top of tart.

Bake on the middle rack of the oven for 15-20 minutes.

Cool for 20 minutes before slicing.