

Easy Asparagus Tart with Goat Cheese

Fill store-bought puff pastry with goat cheese and pecorino then top with spears of asparagus for an easy, but dramatic, tart. Perfect for weekend brunch or light weeknight dinner with a tossed green salad.

Ingredients:

2 sheets frozen puff pastry
2 eggs, at room temperature
8 ounces herbed goat cheese, at room temperature

1 ounce (about 3/4 cup grated) Pecorino Romano cheese
1 pound asparagus, trimmed and peeled as needed
1 teaspoon vegetable oil
1/4 teaspoon kosher salt
Zest of 1 lemon

Directions:

Preheat the oven & thaw the pastry: Place a cookie sheet on a rack in the center of the oven. Heat oven to 400°F or according to puff pastry package instructions. Remove puff pastry from freezer and let stand at room temperature while you make the filling.

Make the filling: Zest the lemon into a small bowl and set the zest aside. You will use it later. In a medium bowl, beat 1 egg with the goat cheese, Pecorino Romano cheese, and 1 tablespoon freshly squeezed lemon juice.

Create the tart shell: When the pastry is pliable enough to work with, generally after 20 to 30 minutes, unfold both sheets on a sheet of parchment paper. Overlap ends by 1 inch, forming 1 long rectangle (about 17 inches x 9 inches); press together to seal. Beat the remaining egg with 1 teaspoon water, then brush a 1-inch rim of egg wash around the pastry rectangle. Fold edges inward and press to create a 1-inch border. This acts as a “glue” and creates a picture frame effect. Use additional egg wash to seal corners where they overlap. Brush top of folded rim with egg wash.

Top the tart: Spread the goat cheese mixture inside the pastry border. Toss the asparagus with the oil and salt, then arrange in a single layer on top of the cheese. If you want to get fancy, feel free to play with the arrangement of your asparagus.

Bake: Remove the hot cookie sheet from the oven and add the parchment with the tart; return the cookie sheet to the oven. Bake the tart until golden brown and flaky, 30 to 35 minutes.

Serve: Sprinkle the lemon zest over the asparagus and then cut the tart into triangles or squares. Serve immediately or let cool on a rack and serve at room temperature.

