



JERNEJ KITCHEN

ASPARAGUS AND RICOTTA TART

Incredibly creamy and super easy Asparagus tart.

SERVES 6 PEOPLE
PREPARATION: 90 MINUTES

TART SHELL

1 [Savoury tart dough](#)

CREAMY FILLING

300 g mascarpone

250 g ricotta cheese

100 g sour cream

4 eggs

400 g fresh asparagus

sprig of thyme, sprig of oregano

juice of half a lemon

nutmeg powder

TOOLS AND EQUIPEMENT

tart pan

mixer

fry pan

kitchen knife

TART SHELL

Bake the tart shell. Let it cool completely.

PREPARE THE CREAM

Preheat the oven to 175 degrees C / 350 degrees F. Prepare the cream. In a bowl mix together the mascarpone, ricotta, sour cream, eggs, thyme, oregano, lemon juice and nutmeg. The mixture will be smooth and runny. Season to taster with salt and pepper.

CLEAN THE ASPARAGUS

Clean the asparagus and then bend each stalk and snap off the woody end. Cut them to 10 cm (4 inch) stalks and set aside. Chop the rest of the asparagus onto small chunks and stir them into the creamy mixture.

BAKE THE TART

Pour the creamy mixture into the prebaked tart shell. Place in the oven and bake for 30 minutes at 175 degrees C / 350 degrees F. Meanwhile pan fry the asparagus.

SERVE

Take the tart out of the oven. Arrange the pan fried asparagus over the creamy mixture and return to the oven. Bake for additional 10 - 15 minutes. The filling must still be wobbly in the center. Remove from the oven, let it cool, then serve. Enjoy.