

# SPRING ASPARAGUS TART WITH MASCARPONE & LEMON

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6 servings

1 tablespoon all-purpose flour, plus more for dusting  
1 sheet frozen puff pastry, thawed (a 9 ½ x 9-inch sheet)  
1 cup mascarpone  
1 ½ teaspoons kosher salt  
1 large egg, beaten  
1 lemon, zest finely grated, about 1 tablespoon  
1 tablespoon chopped fresh chives  
1 tablespoon chopped fresh tarragon  
1 pound asparagus, bottoms trimmed off  
1 tablespoon olive oil  
Freshly ground black pepper  
Lightly dressed greens

## Directions:

- Preheat the oven to 400 degrees F
- Line a baking sheet with parchment paper
- Lightly flour the work surface and roll out the puff pastry to a 9 x 12 inch even rectangle
- Transfer to the prepared baking sheet
- Combine the mascarpone, 1 ¼ teaspoons of the salt, the flour, egg, and lemon zest
- Fold in the chives and tarragon
- Spread over the puff pastry, leaving a ¾ inch border
- Make small cuts around the border about 1 inch apart with the tip of the paring knife
- Toss the asparagus with the olive oil in a bowl
- Lay half of the asparagus in a neat row across the surface of the tart so the tips meet the edge
- Do the same in the opposite direction with the remaining asparagus
- Season with the remaining ¼ teaspoon salt and some pepper
- Bake until the border of the tart is deep golden and puffed and the top is lightly spotted golden brown, about 25 minutes
- Let cool for 5 to 10 minutes and serve
- Serve with lightly dressed greens