

Drouin Nursery

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Asparagus, Cheese and Tomato Tarts

INGREDIENTS

2 sheets ready-rolled butter puff pastry
1/3 cup (125g) basil, cashew and parmesan dip or pesto
2 x 170g bunches asparagus, trimmed
200g gouda cheese, sliced thinly
2 tablespoons pine nuts
200g grape tomatoes, halved
1 clove garlic, sliced thinly
2 teaspoons olive oil
freshly ground black pepper

METHOD

Preheat the oven to hot (220°C/200°C fan-forced). Grease 2 oven trays.

Cut the pastry sheets in half. Place on oven trays about 4cm apart. Spread 1 tablespoon of the dip evenly over each pastry sheet, leaving a 2cm border.

Arrange the asparagus over the dip mixture. Halve or quarter the asparagus lengthways if thick. Top with gouda and then sprinkle with pine nuts.

Bake, uncovered, in a hot oven for about 15 minutes or until the pastry is puffed and browned.

Meanwhile, in a small bowl, combine the tomatoes, garlic and oil. Place on a small baking tray and roast in hot oven for about 5 minutes or until wilted.

Top the tarts with roasted tomatoes and black pepper. Serve with a green salad, if desired.

