Asparagus tart

Recipe by V-Kitchen

Preparation	20 Mins
Cooking time	30 Mins
Portions	4
Appliance	Combair V2000 from 2021

Asparagus tart with green asparagus, Gruyère and cured ham, baked until crisp. Ideal for spring, brunch, or a light meal.

Asparagus tart

1 pre-prepared round puff pastry, (approx. 32 cm Ø)

500 g green asparagus, lower third peeled, in pieces approximately 3 cm in size

250 ml single cream

2 eggs

100 g Gruyère cheese, grated

some ground nutmeg

½ tsp salt

some pepper

100 g cured ham, (e.g. Parma), shredded

Asparagus tart

Preheat the cooking space with PizzaPlus to 200 °C. Unroll the puff pastry and place it in the prepared tin, and prick it evenly with a fork. Arrange the asparagus evenly on the base. Mix the single cream and all ingredients up to and including the pepper, then pour over the asparagus. Spread the cured ham evenly on top. Place the tin on the wire shelf in the preheated cooking space and bake for approximately 30 minutes. Remove and let cool slightly before serving.

(Pre-)heat cooking space to 200 °C with PizzaPlus

Preheating completed. Insert cookware.

PizzaPlus 200 °C for 30 Mins

Preheat the cooking space with hot air to 200 °C. Unroll the puff pastry and place it in the prepared tin, and prick it evenly with a fork. Arrange the asparagus evenly on the base. Mix the single cream and all ingredients up to and including the pepper, then pour over the asparagus. Spread the cured ham evenly on top. Place the tin on the wire shelf in the preheated cooking space and bake for approximately 30 minutes. Remove and let cool slightly before serving.

Tips

In place of Parma ham, use sun-dried tomatoes in oil.

Accessories

Tart or quiche tin (approx. ø 28 cm), lined with baking paper or greased and lightly floured

Wire shelf