

# Asparagus tart



Recipe by V-Kitchen



Preparation  
Cooking  
time  
Portions           4

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

## Asparagus tart

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- 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