



Asparagus, Horseradish & Parmesan Tart

Serves 4

Ingredients

500g/1lb 1¹/₂oz asparagus spears
1 x 375g/13¹/₄oz pack of ready-rolled puff pastry
beaten egg, for brushing
200g/7¹/₄oz crème fraîche
4 egg yolks
1 tbsp finely chopped chives
2 tbsp Tracklement's Horseradish Cream
100ml/3¹/₂oz double cream
sea salt and freshly ground pepper
2 tbsp freshly grated parmesan

Method

1. Clean the asparagus and trim any white ends and peel if necessary.
2. Remove the pastry from the fridge 10 minutes before use. Preheat the oven to 220C/425F/Gas 7.
Unroll the pastry and place on a baking sheet.
3. Take a sharp knife and with the point, score a line round the pastry about 1cm/1/2in inside the edge without cutting all the way through.
4. Lightly prick inside the rectangle with a fork and brush the edges with a little beaten egg.
5. Lay the asparagus in a neat line, all the tips facing the same way, inside the border of the pastry.
6. Mix together the crème fraîche, egg yolks, chives, horseradish and cream. Season and spread over the asparagus tart and sprinkle with the parmesan.
7. Place in the oven for 35-40 minutes until golden brown and cooked (turn the oven down to 190C/375F/Gas 5 if the pastry is beginning to brown too much).