



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Asparagus, Horseradish and Parmesan Tart by David Pengelly

Ingredients

500g (1 lb. 2 oz.) Asparagus spears
1 Sheet (375g) Ready-rolled puff pastry
5 Eggs: 3 Whole and 1 yolk for the tart and one beaten for brushing
200g (7¼ oz.) Crème fraiche
1 Tbsp. Finely chopped fresh chives
1 Tbsp. Horseradish sauce
100ml (3½ fl. oz.) Double cream
Sea salt and freshly ground black pepper
2 Tbsp. Freshly grated parmesan

Method

- Take the pastry out of the fridge 10 minutes before use.
- Clean the asparagus, trim any white ends and peel if necessary with a vegetable peeler.
- Unroll the pastry and place on a shallow baking tray.
- 4 brush the edges with a little beaten egg.
- Lay the asparagus in a neat line, all the tips facing the same way inside the border of the pastry.
- Mix together the crème fraiche, eggs and extra yolk, chives, horseradish and cream. Season and spread over the asparagus tart. Sprinkle on the Parmesan.
- **AGA:** Place on the floor of the Roasting oven for 25 - 30 minutes, until the tart is golden brown.
- **Everhot** Use the top oven set at 220°C with the shelf on the floor (or on a baking stone on the floor of the oven) and cook for about 30 minutes.
- Ideal served with a tomato, basil and rocket salad.