TATUA
Specialised Dairy

Asparagus Tart with Sour Cream Pastry

Serves: 4-8

Ingredients

Sour Cream Pastry
2 cups flour
200g cold butter, chopped
½ - ¾ cup Tatua Sour Cream

Filling
2 bunches of asparagus, trimmed
½ cup Tatua Cooking Cream
3 eggs
100g feta-style cheese
Salt & pepper

Method

Sour Cream Pastry

- Put the flour and chopped butter in a food processor and process until it resembles fine breadcrumbs.
- With the processor running, add 1/2 cup of Tatua Sour Cream slowly, more if it is not coming together. You want it to form a ball.
- Divide the pastry in half, cover in cling wrap and rest in the fridge for at least 1/2 an hour. There should be enough pastry to make two tarts.
- If you don't use all the pastry, simply freeze the leftovers for next time.

Filling

- Roll out your pastry and place in a well-greased tart tin (35 x 13cm oblong tin used in the photos).
- Press the pastry into the bottom and edges of the tart tin. Allow the pastry to overhang.
- Cover the pastry with baking paper and fill with either dried beans/rice or pie weights to blind bake in a 180C oven for 12 minutes.
- While the pastry is cooking, whisk together the eggs and cream with a pinch of salt & pepper.
- Remove the par baked case from the oven. Remove the pie weights and using a sharp knife trim the

pastry to make a clean edge.

- Arrange the asparagus in the pastry case.
- Crumble the feta cheese over and then pour in the egg mix.
- Return to the oven and bake for 20-25 minutes or until the egg mix is just firm to the touch and pastry is cooked.

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