

Puff pastry whipped ricotta tart with asparagus, chorizo and pine nuts



aroma
KITCHEN

INGREDIENTS

- 1 sheet ready rolled puff pastry
- 400g Hanini Irkotta**
- 1 egg yolk
- 1 bag Orogel frozen asparagus, defrosted**
- 1 packet sliced chorizo the sliced, not whole sausage
- 2 tbsp toasted pine nuts
- 2 dried white gbejna
- Fresh leaves to decorate



METHOD

- 1** Start by laying out the puff pastry, round or rectangular onto a non stick baking sheet.
- 2** Wet the edges and roll in slightly. Next, make the whipped ricotta by blitzing together the ricotta, egg yolk and season with salt and pepper.
- 3** Spread over the pasty and arrange over the defrosted asparagus, chorizo slices and grate over half of the white gbejna and bake in the oven at 200°C for 30-35 minutes or until cooked through.
- 4** To serve, grate over the remaining gbejna, sprinkle over the pine nuts and decorate with herbs or salad leaves.