

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entree

Roasted Asparagus, Bacon & Cheese Tart

Ingredients:

1 large bunch of medium-sized asparagus, with rough ends snapped off.
1 tbsp olive oil
zest of 1 lemon
coarse salt and pepper
2 sheets of puff pastry, thawed according to package instructions
1 pkg. of Boursin cheese (Herb and Garlic)
1 cup grated asiago or gouda cheese
10 pieces of cooked bacon, chopped
1 egg, beaten with a little water
2 tbsp torn mint leaves



Instructions:

Preheat oven to 400°F

Toss together in a bowl asparagus, olive oil, lemon zest, salt and pepper. Set aside.

Unroll sheets of puff pastry (or roll out to roughly 10 x 15 inches). Use a paring knife to score a line around the perimeter of the pastry, about 1 inch from the edge. Place on parchment lined bake sheets (you'll need two sheets). With a fork, poke holes all over pastry within the border, so that this part remains flat during baking, while the border will puff up. Crumble half package of Boursin on each piece of puff pastry. Scatter each with asiago and bacon. Top with marinated asparagus (I lined it up in pretty rows). Use a pastry brush and spread the egg wash along the border. Place in oven and bake for 20-22 minutes, until golden. Scatter it with fresh mint leaves. Serve warm or room temp.

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