



Camembert and Asparagus Tart

Ingredients:

1 piece of frozen puff pastry (I used half a package of Presidents Choice frozen puff pastry)
1 lb - about 18 stalks, fresh asparagus - trimmed of coarse end pieces and blanched, then cut into 1-inch lengths
1 Tablespoon (15 ml) fresh lemon juice
1/4 cup (60 ml) sliced green onion
1 large egg
1/4 cup (60 ml) sour cream or plain Greek yogurt
1/4 teaspoon (1 ml) kosher salt
1/2 teaspoon (2.5 ml) freshly ground pepper
Pinch crushed red peppers
1 cup (250 ml) Camembert, trimmed and cubed

1. Heat oven to 400 degrees Fahrenheit.
2. Line a baking sheet with parchment paper.
3. Lay out your sheet of puff pastry. I folded the edges in about 1/2-inch just to give the edges some height. You can brush the edges with a bit of milk or a beaten egg to help them brown up.
4. In a small bowl toss the asparagus with the lemon juice and green onions.
5. In another small bowl whisk together the egg with the sour cream, salt, pepper and red pepper flakes.
6. Sprinkle the asparagus mixture evenly over the dough.
7. Sprinkle the Camembert over the asparagus mixture.
8. Drizzle the egg mixture over everything.
9. Bake for about 35 minutes, until the pastry is golden brown and the filling has browned up and looks irresistible. Remove from oven, let sit for a few minutes, then serve.
10. This is best served the day you make it.

Recipe based on 'Broccoli and Camembert Tart' the.nationalpost.com

