



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Purple Asparagus Pancetta and Gorgonzola Tart

Makes one 9 x 11 tart *you can cut the tart into whatever size pieces you'd like*

Preheat oven 400°F

1 piece of commercial puff pastry, rolled into a 9 x 11 rectangle
6 purple asparagus spears, trimmed
½ cup pancetta, diced small
¼ cup gorgonzola, crumbled
2 teaspoons macadamia nuts, chopped
1 garlic clove, chopped
Sea salt and freshly ground pepper

THE STEPS

- Blanch the asparagus for 6 minutes then submerge in ice water until cool
- Remove asparagus from water and dry thoroughly.
- Line a baking sheet with parchment paper
- If the puff pastry is not pre-rolled, roll pastry out to 1/8" thickness on a floured surface
- Using the tines of a fork, prick the entire pastry surface leaving ½ " frame around the edge
- Place the asparagus evenly on the pastry .
- Sprinkle asparagus with gorgonzola, pancetta, chopped nuts and garlic.
- Season with sea salt and pepper.
- Place in oven on lower rack and check at 25 minutes. The bottom should be crispy.
- Allow to cool on cooling rack for 10 minutes then cut into pieces and serve.
- Can be eaten warm or cold.

THE LOVE: It's important that your puff pastry be crispy so don't overload the top.