



Asparagus tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 150 grams of wheat flour
- 50 grams of whole wheat flour
- 100 grams of butter
- pinch of salt
- 3-4 tablespoons of cold water

Filling:

- 1 bunch of asparagus, blanched
- 2 eggs, lightly beaten
- $\frac{1}{4}$ cup Greek yoghurt
- 200 grams of cottage cheese
- $\frac{1}{4}$ cup of grated parmesan
- 1 spring onion, sliced
- pinch of salt
- freshly ground pepper

Instructions

1. Mix flours, sprinkle salt, add slices of butter and rub them into flour, finally add water and knead dough. Form ball and cool it down in a fridge about 30 minutes.
 2. Peel lower parts of asparagus, trim tough ends and steam them about 5 minutes.
 3. Mix eggs, yoghurt, cottage cheese, parmesan, spring onion, salt and pepper.
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4. Roll out dough, transfer to baking tray, form edges, pour in half of cheese & eggs mixture, arrange asparagus and pour them with remaining cheese & eggs.
 5. Bake in preheated oven about 30 -35 minutes, till top turns golden brown (180 C degrees).
 6. Serve with salad.