



# 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.