

## *Asparagus, Goat Cheese and Walnut Tart*

### **Crust Ingredients:**

- 1 ¼ cups all-purpose flour
- ½ cup cold unsalted butter, cut into ½ inch cubes
- ½ teaspoon salt
- 3-4 tablespoons ice water
- 2 tablespoons chopped walnuts

### **Filling Ingredients:**

- ½ cup fresh goat cheese, at room temperature
- ½ cup grated Parmesan cheese
- 2 tablespoons fresh thyme, chopped
- Finely grated zest of 1 lemon
- ¼ cup heavy cream
- 2 eggs, lightly beaten
- 10 thin asparagus spears, ends trimmed
- 1/3 cup coarsely chopped walnuts
- Additional walnuts for garnish

### **Directions:**

1. Place flour, butter and salt in a food processor and pulse until the size of peas. Add ice water and pulse until the dough begins to hold together. Remove from food processor. Roll in walnuts and knead lightly to form a ball. Cover with plastic wrap and chill 1 hour. (in class, flatten into a disc and place in freezer 15 minutes).
2. Meanwhile, whisk together cheese, thyme and lemon zest. Add cream and eggs and mix until smooth.
3. Preheat oven to 350°F. Roll dough into a 10-inch circle on a lightly floured surface. Press into the bottom and sides of a 9-inch tart pan with removable bottom. Pierce the bottom and sides with a fork. Cover with parchment paper and line with pie weights or dried beans. Bake 10 minutes. Remove weights and parchment and bake 10-12 minutes more (6-8 minutes in class) until crust is cooked through.
4. Pour egg and cheese mixture into baked crust and arrange asparagus on top, trimming as needed. Sprinkle with walnuts.
5. Bake for 20-25 minutes or until filling is set and lightly browned. Let cool 5 minutes before cutting into wedges. Garnish with additional walnuts, if desired.

