



Spring Asparagus Tart

Use the spring's freshest asparagus in this quick-to-make appetizer. Serve it for brunch or as an appetizer.

Flour

- 1 (16-17-ounce) package frozen puff pastry (1 sheet), thawed
- 1/2 teaspoon Dijon-style mustard
- 3/4 cup mascarpone cheese, room temperature
- 4 tablespoons mayonnaise
- 1 pound fresh asparagus, trimmed
- 1 tomato, sliced
- 6 slices bacon, cooked until crisp and crumbled
- 1 tablespoon chopped fresh thyme leaves
- Salt and freshly ground black pepper
- Grated parmesan, optional

Preheat the oven to 400°F. Line a 10 X 15 baking sheet with parchment.

Unfold the pastry sheet onto a lightly floured surface. Roll the pastry sheet into a large rectangle, about 10 x 12 inches. Place the pastry sheet onto a baking sheet. In a small bowl, combine the mascarpone, Dijon, and mayonnaise; mix well.

Spread the pastry sheet with the mascarpone mixture, leaving a 1/2 inch border on all sides. Fold over the edges 1/4 inch on all sides, using a fork to make a rim.

Cut the asparagus into 1 inch pieces. Scatter the asparagus and the tomato over the pastry in a single layer. Sprinkle with the bacon and thyme. Season with a pinch each of salt and ground pepper.

Bake the tart for about 20 minutes or until the pastry is golden brown and the asparagus is tender. Sprinkle with parmesan cheese, if desired.