

Asparagus & Cheese Tarts



Serves 4 Prep 15 mins

Cooking 20-25 mins

Easy

Ingredients

300g asparagus, trimmed and cooked in simmering water for 2 mins

2 tbsp mascarpone

3 tbsp grated Parmesan, plus shavings to serve

1 sheet fresh or frozen ready-rolled puff pastry, cut into 4
olive oil

1. Heat oven to 200C/ Fan 180C/ Gas 6. Mix the mascarpone with the grated cheese and spread over the pastry tarts, leaving a 2cm border.
2. Lay a quarter of the asparagus on top of each tart and drizzle with olive oil. Bake for 25 mins until crisp and golden. Sprinkle with the cheese shavings to serve.