

# Asparagus & Chive Tart

**Collections:** Green Hills Farm

**Serving size:** SERVES 8



## Ingredients

### Pastry

**2½ cups (375g) plain flour**

**½ teaspoon salt flakes**

**⅓ cup (25g) Parmesan cheese, finely grated**

**150g unsalted butter, cold and chopped**

**2 egg yolks (save whites for filling)**

**1 tablespoon of apple cider vinegar**

**Ice water, as needed**

### Blind Baking

#### Baking paper

**Baking weights, uncooked rice, or dried beans**

### Filling

**2 tablespoons olive oil**

**1 leek, thinly sliced**

**4 cloves garlic, crushed**

**2 tablespoons parsley stalks, finely chopped**

**2 tablespoons fresh chives, chopped**

**Salt and pepper, to taste**

**4 large eggs**

**2 egg whites**

**1 cup thin (pouring) cream**

**1 bunch asparagus, tough ends trimmed**

## Directions

### Pastry

1. In a large bowl, combine the flour, salt flakes, and grated Parmesan cheese.

2. Add the chopped butter to the dry ingredients. Use your fingers to rub the butter into the mixture until it's mostly incorporated, leaving some larger pieces intact.

3. Mix in the egg yolks and vinegar. Gradually add ice water a little at a time until the dough comes together.

4. Shape the dough into a flat disc and wrap it in plastic wrap. Refrigerate for at least 30 minutes or until it becomes firm.

Note: No time to make the pastry. A good quality short crust pastry works fine.

### Blind Baking Pastry

1. Preheat your oven to 200°C. Line the base of a 20cm x 30cm slice pan with baking paper, leaving a 2cm overhang.

2. Roll out the chilled pastry on a lightly floured surface to a thickness of about 5mm, forming a 30cm x 40cm rectangle.

3. Carefully transfer the pastry to the prepared pan, trimming any excess. Use a fork to prick the surface of the pastry 10-15 times.

4. Line the pastry with baking paper and fill it with baking weights, uncooked rice, or dried beans. Bake for 15-20 minutes until it becomes lightly brown and just set.

**Long chives, for decoration**

**Fresh chives, for garnish**

**Mixed salad leaves, for serving**

5. Remove the baking weights and paper, then bake the pastry for an additional 5 minutes or until it is dry to the touch and lightly golden. Set it aside to cool.

#### Filling

1. Heat the olive oil in a large non-stick frypan over low-medium heat. Add the sliced leek, minced garlic, chopped parsley stalks, and chives. Season with salt and pepper, then cook for 15-20 minutes until softened and lightly caramelised. Set aside to cool.

2. Reduce the oven temperature to 160°C.

3. In a large bowl, whisk together the eggs, egg whites and cream.

4. Spread the cooled leek mixture evenly over the base of the pastry. Pour the egg mixture over the leeks.

5. Decoratively arrange the asparagus stalks and long chives on top of the filling.

6. Bake for 30-40 minutes until the centre of the quiche is just set. If the pastry is browning too fast, cover the entire quiche with foil for the last 15-20 minutes of cooking.

7. Allow the quiche to cool in the pan to room temperature before serving. Garnish with fresh chives and serve with a side of mixed salad leaves.

This recipe is by Kristy Plumridge from Green Hills Farm.

Photography by Kristy Plumridge