

# Creamy Asparagus and Cheese Tart

A delicious spring tart with green asparagus

Author: Elisa | Inthekitchenwithelisa

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## INGREDIENTS

(makes 8 portions)

- 100g butter at room temperature
- 1 egg
- 80g flour
- 40g oats
- 1 tsp baking powder
- 30g parmigiano-reggiano
- salt & pepper
  
- 2 onions
- 400g green asparagus
- 400g Greek yogurt (10% fat)
- 4 eggs
- 100g mozzarella (grated)
- olive oil
- salt & pepper
- 1 tsp dry oregano
- 8-10 mozzarella balls (optional)



## DIRECTIONS

1. Peel the onions and cube them finely. Add the onions to a frying pan with some olive oil. Fry over medium heat until beautifully golden. Remove from heat and leave aside.
2. Wash the asparagus stalks well and then remove the end parts that are very hard. Chop the asparagus to fairly small pieces, leaving the end bits for decoration.
3. Cream butter with a hand mixer first on the low setting and then on high until pale and creamy (for about 1 minute).
4. Add the egg and mix for another minute.
5. Combine all dry ingredients and add to the butter mixture. Mix with a hand mixer on low setting just until combined.
6. Grate 30g of parmigiano-reggiano cheese, add to the batter and mix shortly until combined.
7. Butter a 22cm (5cm height) pie pan and press the batter into the pan evenly. Because the batter is very soft you might need to flour your fingers so the batter doesn't stick to them.
8. To make the filling, in a medium bowl season the greek yogurt with some salt, pepper and one teaspoon of dry oregano. Then add the eggs and mix well until combined. Add the grated mozzarella cheese and mix in shortly. Then add the onion and mix again shortly. Now add the asparagus and mix until combined.
9. Pour the filling over the base and decorate with the end parts of asparagus left aside for decoration. Then also add the mozzarella balls (if using), sprinkle over some dry oregano and grate over some more parmigiano-reggiano.
10. Bake the tart in 175°C bottom top heat at the bottom half of the oven for 60 minutes. If the sides start to get too dark you can cover the tart with a parchment paper to stop it from burning. Before removing the

tart from the oven you want to shake it a little to see that it has set. You want only the middle to shake lightly and the rest of the tart to be set.

11. The tart sets when it is cooling. I suggest to cool it completely before cutting the pieces and then re-warming it before serving. Then the slices come out perfectly. However, you can also just cool it shortly and serve while still warm, in this case the slices might crumble a little.
12. Serve warm with a side salad.

TIP. This tart can be made beforehand. If making the tart beforehand, cool it completely and then store in the fridge until serving. Before serving warm up shortly in the microwave.