

# Asparagus prosciutto ricotta tart

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Spring is around the corner, and there's no better way to celebrate the season than with vibrant and fresh ingredients. This asparagus, prosciutto ricotta tart is the perfect dish to bring a touch of spring to your table. With its buttery, flaky crust and creamy ricotta filling, each bite is a blend of crisp, creamy, and savory flavors. Whether served as an appetizer, light lunch or a show-stopping side dish, this tart is as beautiful as it is delicious.

### Tips for success when making asparagus, prosciutto ricotta tart

1. Keep the puff pastry cold: For the flakiest, crispiest crust, make sure your puff pastry is thawed but well-chilled before baking. Prebaking the pastry crust helps maintain the layers and prevents a soggy bottom.
2. Avoid overloading the filling: While tempting to pile on the ricotta and toppings, keep a light hand. Too much filling can weigh down the pastry and prevent it from cooking evenly. Spread the ricotta in a thin even layer and avoid over stacking the asparagus and prosciutto. This asparagus, prosciutto, and ricotta tart is a true celebration of spring flavors. With its crisp, flaky crust, creamy ricotta filling, and the perfect balance of tender asparagus and savory prosciutto offers a delicious blend of textures and taste. It's an elegant

yet approachable dish that's sure to impress, whether served at a brunch, a special gathering, or a simply treat for yourself. Give this recipe a try, and enjoy how effortlessly it comes together.

## Ingredients

- 1 puff pastry sheet thawed
- 2 cups ricotta cheese
- 1/2 cup grated parmesan
- 1 egg
- 1 Tbsp. chopped Italian parsley
- 1/2 lb. cleaned, trimmed and steamed asparagus
- 2 slices prosciutto cut into thin strips
- 1 egg yolk + 1 Tbsp. water for brushing

## Instructions

1. preheat your oven to 375- degrees and line a baking sheet with parchment paper
2. Thaw out the puff pastry. Then unfold the pastry onto the baking sheet
3. Gently score a 1 – inch border around the edges without cutting all the way through. Prick the center all over with a fork to prevent it from puffing up too much. Then prebake the puff pastry for 5-7 minutes or until just beginning to turn golden.
4. Make the ricotta filling in a bowl mix ricotta, parmesan, egg, parsley salt and pepper to taste. Spread the ricotta mixture evenly within the scored border on the precooked puff pastry.
5. Steam in the cleaned asparagus in boiling salted water for 3 minutes drain well and pat dry. Lay the asparagus spears over the ricotta mixture.
6. Cut the prosciutto into thin strips and nestle them between the asparagus. Mix the egg yolk with the water,

brush the edges with the egg wash. Drizzle with olive oil.

7. Bake for 15-20 minutes longer.

8. Once out of the oven, sprinkle with fresh thyme. Slice and serve warm or at room temperature. ENJOY!!!