



Parmesan-Asiago & Asparagus Tart

Ingredients

- 1 sheet puff pastry, thawed in the fridge for at least 30 minutes
- [Fustini's Parmesan-Asiago Spread](#)
- 1/2 pound fresh asparagus, preferably thin spears
- 1 egg plus 1 tablespoon water, beaten

Directions

Step 1.

Preheat oven to 375 degrees. Place puff pastry on a parchment-lined baking sheet. Unfold pastry, gently pressing seams together. Score a shallow one-inch border around the pastry with a sharp paring knife, making sure to not cut through the pastry. Spread 1/2 jar of Fustini's Parmesan-Asiago Spread inside the one-inch boarder, all the way to the inside edge of the scored boarder. Brush outside, the one-inch border with beaten egg and water. Place asparagus spears on top of Fustini's Parmesan-Asiago spread, staying inside the one-inch border. Place baking sheet in preheated oven on the middle rack for 20-22 minutes, rotating pan halfway through. Finish with freshly grated Parmesan, if you choose. Can be served warm, but also delicious at room temperature.