

Asparagus Egg puff topped with prosciutto and arugula

Prep Time 10 minutes

Baking Time 50-60 minutes

Serves 8



Ingredients

Tart Dough:

**1 pack of frozen puff pastry dough, thawed
some plain flour for dusting**

Filling:

**extra virgin olive oil 30 ml (2 tbsp)
300g green asparagus, trimmed
1 garlic clove, crushed or grated
5 large eggs
prosciutto torn into large pieces 5 slices
salt and pepper**

Salad dressing

**olive oil 15ml (1 tbsp)
juice of one small lemon or lime
a few fresh basil leaves finely chopped
arugula 100g
shaved parmesan cheese for topping**

Instructions

Preparing the bottom

Preheat the oven to 204°C (400°F)

Roll out the puff pastry using some flour to dust the surface to avoid sticking. Transfer it to a rectangular pan 30cmx35.

Bake for 10 minutes or until golden brown. set aside

In a skillet, heat olive oil over medium-high heat. stir-fry asparagus and garlic and cook for 3-5 minutes. Season with salt and pepper. Lay them on top of the baked puff.

Break the eggs on top of the asparagus one by one and add some salt and pepper to season them.

Bake again at the same temperature for 10 minutes. The egg white should set and the yellow slightly giggly.

Lay the torn prosciutto on top of the tart.

Prepare Salad:

In a chopper or food processor, mix the olive oil, lemon juice, and basil. Place the arugula in the bowl and add the prepared dressing

Toss to coat.

Top the tart with the salad and garnish with shaved parmesan cheese and serve.