



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Spring Asparagus Tarts**

**Serves 6**

#### **Ingredients**

2 tbsp. all-purpose flour  
1 pkg. (17.3 ounces) Pepperidge Farm® Puff Pastry Sheets, thawed  
1/4 cup Dijon-style mustard  
18 thin spears fresh asparagus, trimmed  
3/4 cup shredded Gruyère cheese

Heat the oven to 400°F. Line 2 baking sheets with parchment paper.

Sprinkle the flour on the work surface. Unfold 1 pastry sheet on the work surface. Cut the pastry sheet into 3 strips along the fold lines. Repeat with the remaining pastry sheet. Brush the pastry strips with the mustard. Fold over the edges of the pastry strips 1/8 inch on all sides, crimping with a fork to form a rim.

Place the pastries onto the baking sheets. Prick the pastries with a fork. Arrange 3 spears asparagus on each pastry. Sprinkle each with 2 tablespoons cheese.

Bake for 20 minutes or until the pastries are golden brown. Let the pastries cool on the baking sheets on wire racks for 5 minutes.

Easy Substitution: You can also use Smoked Gouda or Fontina instead of the Gruyère.

***Credit: puffpastry.com***