

Goat Cheese and Veggie Tart

What you need

- 1 sheet puff pastry, thawed
- 1/4 cup Cucina Fresca Pesto Sauce
- 8 to 10 stalks of asparagus, trimmed
- 2 to 3 garlic scapes (if you can't find these, use scallions), cut into 1 inch pieces
- 2 oz. Midnight Moon Goat Cheese
- Salt and pepper, to taste
- 1 egg yolk, beaten and mixed with 1 tsp water
- 2 to 3 radishes, sliced thinly

Instructions

Preheat oven to 400F.

Line a large baking sheet with parchment paper. Unfold puff pastry on to parchment, pushing together any cracks that form. Using a small paring knife, score pastry a half inch from all the edges, making sure not to cut the whole way through.

Spread pesto sauce on the inner rectangle. Lay asparagus vertically, keeping it parallel to the shorter side of the rectangle. Sprinkle garlic scapes (or scallions) over the top. Crumble goat cheese and sprinkle over the top as well. Add salt and pepper to taste.

Brush edges with the yolk-water mixture. Place in oven on the middle rack and bake for 25 to 30 minutes, or until edges are puffed and brown. Remove from oven and layer radishes over the top. Allow to sit for 10 minutes before slicing. Serve and enjoy.