



# Asparagus, Feta and Red Onion Relish Tart

## Ingredients

- 1 sheet puff pastry
- 3 heaped tablespoons of Long Track Red Onion Relish
- 1 bunch of fresh asparagus
- 5 eggs
- 3/4 cup of thickened cream
- 1/2 cup grated tasty cheese
- 3/4 cup of crumbed danish feta cheese

## Method

- Preheat the oven to 180°C.
- Place sheet of pastry in a 26cm round baking dish, pierce pastry with a fork and bake in the oven for 15 minutes or until pastry has set and beginning to golden.
- Remove from the oven and spread the Red Onion Relish evenly over the base of the pastry.
- Sprinkle crumbed danish feta over the red onion relish.
- In a medium bowl, whisk together eggs, cream and tasty cheese.
- Pour egg mix over the red onion relish and feta.
- Trim the woody ends from the asparagus and cut in half lengthways.
- Arrange the asparagus over the top of the tart and season with cracked pepper & salt.
- Bake for 30-35 minutes, until the filling is set and golden.