

TORTA PRIMAVERA: PUFF PASTRY TART WITH ASPARAGUS, PEAS + BABY ARUGULA

INGREDIENTS

1 cup soft whole milk ricotta, at room temperature
1 large egg, lightly beaten, at room temperature
1 large garlic clove, finely grated or minced
2 tablespoons basil pesto (store bought is fine)
1/2 tablespoon finely grated lemon zest
1/2 teaspoon fine sea salt, plus more for sprinkling
Pinch of freshly grated nutmeg
1 sheet puff pastry, thawed if frozen
1/2-pound green asparagus, trimmed
1/4 cup peas, fresh or frozen, thawed, if frozen
1/2 cup baby arugula, washed
Extra-virgin olive oil
2 tablespoons grated Parmesan
1/2 cup pearlino mozzarella
Freshly ground black pepper
Red-pepper flakes (optional)

DIRECTIONS

Heat oven to 425F. Line a baking sheet with parchment paper or silpat.

In a medium bowl, use a fork or a wooden spoon to mash together the ricotta, egg, garlic, pesto, lemon zest, salt and nutmeg until smooth. On a lightly floured surface, roll out puff pastry into a 13-by-11-inch rectangle about 1/3-inch thick. Transfer the dough prepared baking sheet. With a sharp knife, lightly score a 1/2-inch border around the edges of the puff pastry. Spread the ricotta mixture evenly inside the scored border. Line up the asparagus spears on top, and brush them with olive oil. Sprinkle some salt and the grated Parmesan over the asparagus.

Bake for 15 minutes with just the asparagus. Remove from the oven and sprinkle on the peas and pearlino. Return to the oven and bake for 15 minutes more (for a total of 30 minutes), until the pastry is puffed and golden, and the pearlino is beginning to melt. Let it cool on the cookie sheet for at least 10 minutes before serving. Then sprinkle with the baby arugula, black pepper, red-pepper flakes (if using), and any remaining parmesan. Drizzle a little oil on top.