

GLUTEN-FREE ASPARAGUS TART

WITH HOLLANDAISE DRIZZLE

A light and elegant tart featuring fresh asparagus, creamy herbed filling, and a silky hollandaise sauce.



INGREDIENTS

FOR THE CRUST

- 1 1/2 cups gluten-free all-purpose flour blend
- 1/2 teaspoon sea salt
- 8 tablespoons cold butter, cubed
- 1 egg
- 2 to 4 tablespoons ice water

FOR THE FILLING

- 4 oz goat cheese or cream cheese, softened
- 1/3 cup plain Greek yogurt or sour cream
- 2 eggs
- 2 tablespoons chopped chives
- 1 tablespoon fresh dill or parsley
- 1 garlic clove, minced
- Salt and pepper to taste

FOR THE TOPPING

- 1 bunch fresh asparagus, trimmed
- 1 melted butter for drizzling
- Pinch sea salt
- Fresh cracked pepper

FOR THE HOLLANDAISE SAUCE

- 3 egg yolks
- 1 tablespoon lemon juice
- 1/2 cup butter, melted and warm
- Pinch sea salt
- Tiny pinch cayenne (optional)

INSTRUCTIONS

1 MAKE THE CRUST

- Preheat oven to 375°F.
- In a bowl, combine gluten-free flour and salt.
- Cut in cold butter until crumbly.
- Add egg and enough ice water until dough comes together.
- Press dough into a tart pan or pie dish.
- Chill 15 minutes.
- Prick with fork and bake 12 minutes.

2 PREPARE FILLING

- Whisk goat cheese, yogurt, eggs, herbs, garlic, salt, and pepper until smooth.
- Spread mixture into pre-baked crust.

3 ADD ASPARAGUS

- Arrange asparagus spears across tart in rows.
- Brush lightly with melted butter.
- Bake 25 to 30 minutes until filling is set and asparagus is tender.

4 MAKE HOLLANDAISE

- In a heatproof bowl, whisk egg yolks and lemon juice.
- Set bowl over gently simmering water (double boiler).
- Whisk constantly while slowly streaming in melted butter.
- Continue whisking until thick and glossy.
- Season with salt and cayenne.

5 SERVE

- Cool tart 10 minutes before slicing.
- Drizzle warm hollandaise over each slice just before serving.
- Finish with extra chives and lemon zest.