

PALMINA



Asparagus & New Potato Tart paired with Palmina Tocai Friulano

1 sheet (about ½ lb) puff pastry, thawed
½ lb new potatoes
1 cup plus 1 tablespoon crème fraiche or sour cream
1 garlic clove, crushed
4 tablespoons parsley, finely chopped
6 ounces parmesan cheese, grated
salt & pepper
6 ounces asparagus shoots
2 tablespoons Extra Virgin Olive Oil

1. Heat the oven to 400 degrees.
2. Open the puff pastry onto a floured board, then roll it flat until it is about 12" square. Place on a baking sheet.
3. Boil the new potatoes for about 5 minutes. Drain the water and run cold water through the pan. Slice the potatoes thinly.
4. Mix 1 cup of crème fraiche, garlic, parsley and 4 oz of cheese. Season with salt & pepper. Add the potatoes and gently toss so that they are evenly coated.
5. Spread the potato mix over the pastry, leaving a ¾ " margin at the edges.
6. Cut the white ends off the asparagus. If the shoots are more than ¼" thick, slice them lengthwise in half. Cut the shoots into 3" pieces and scatter over the tart.
7. Dot the remaining crème fraiche over the surface. Sprinkle the remaining cheese. Sprinkle with olive oil.
8. Bake for about 15 minutes, until light golden.



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