

Asparagus and ricotta pie

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Ingredients

- 2 packets yeast-free puff pastry (fresh, not frozen, look for the store in the refrigerator, UNTIL salads and prepared food)
- 2 bunches fresh sage
- 250 g (1 jar) ricotta cheese
- 1 lemons (grated peel will be needed)
- 1 tsp A mixture of Provençal herbs
- 300 ml cream (35% fat)
- 3 eggs
- A pinch of salt, butter for greasing the baking dish

Instructions

- 1.** Preparation of asparagus: I thoroughly washed the asparagus and dried it well. I cut off the woody ends, but only about a centimeter - I shaved off the rest, because there is a lot of delicious pulp hidden under the thicker layer. I cut the stalks into slices about a centimeter thick, and kept the tops (about 6-10 cm long) for decorating the cake.
- 2.** Filling: I salted the ricotta, grated lemon peel, seasoned it with Provençal herbs, added chopped pieces of sage and mixed everything well.
- 3.** Cake roll: I used two packages of dough. I cut each piece in half lengthwise. I lined the center with the ricotta filling and arranged the asparagus so that their tops protruded outwards. I folded the dough to cover the asparagus and rolled it into a roll. After rolling one piece of dough, I attached the second piece to its end and continued rolling.
- 4.** Formation: A considerable circle was obtained. I put it in a 23 cm baking dish lined with baking paper and greased with butter. I corrected it a little more with my fingers so that the cake took the whole shape nicely.
- 5.** Topping: I prepared a whipped cream and eggs - I beat three eggs into 300 ml of cream, added salt and whipped well. I poured this batter into the gaps of the cake.

6. Baking: I covered the form with foil so that the protruding tops of the asparagus did not burn, and baked for about an hour in an oven heated to 180 degrees with the fan function, until the cake was nicely yellow.



Let's cook together!

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