

Recipes excerpted from **Tarts, Sweet and Savory** by Maxine Clark. Published by Ryland, Peters & Small. New York, NY. Copyright 2007. Reprinted with permission of the publisher. All rights reserved.

A wickedly creamy tart that puffs up during baking, and is filled with the spring flavors of fresh asparagus and waxy new potatoes encased in a crisp nutmeg and dill pie crust.

Chunky New Potato and Asparagus Tart

(Serves 6 - 8)

1 recipe Dill and Nutmeg Pastry and Dough (see below)
1 lb. small new potatoes (or other waxy potatoes)
1 lb. fresh asparagus
4 whole large eggs, plus 2 yolks, beaten
2/3 cup sour cream or *crème fraîche*
sea salt and freshly ground black pepper
a little olive oil, to serve

a rectangular false-bottom tart pan, 8 x 12 inches
a baking sheet

Bring the dough to room temperature. Preheat the oven to 400°F.

Roll out the dough thinly on a lightly floured work surface, then use to line the tart pan. Prick the base, chill or freeze for 15 minutes, then bake blind. (see newsletter).

Turn the oven temperature down to 375°F. Meanwhile, boil the potatoes in salted water for 20 minutes until tender. While boiling, trim the asparagus and cut into 2-inch lengths. Reserve the tips. Add the asparagus stems to the potatoes 6 minutes before the potatoes are done.

Drain the vegetables and refresh in cold water, then thickly slice the potatoes. Put the eggs and sour cream or *crème fraîche* into a bowl, beat well, then season with salt and pepper.

Arrange the potatoes and asparagus over the base of the pie crust and pour in the egg mixture. Set on a baking sheet and bake for 25 – 30 minutes until puffed up and golden brown.

Meanwhile, cook the reserved asparagus tips in boiling salted water until tender, then drain and refresh. Toss the tips in a little olive oil and serve a spoonful with each portion. Serve warm.

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Chunky New Potato and Asparagus Tart, (continued)

Dill and Nutmeg Pastry Dough

2 cups all-purpose flour, plus extra for dusting
a pinch of salt
1 teaspoon freshly grated nutmeg
1/4 cup chopped fresh dill
9 tablespoons butter, chilled and diced
1 large egg yolk
2 – 3 tablespoons ice water

Put the flour, salt, nutmeg, and dill into a food processor, add the butter, and blend until the mixture looks like fine bread crumbs. Mix the egg yolk with the ice water and add to the machine. Blend again until it begins to form a ball; add another tablespoon of water if it is too dry and blend again. Transfer to a floured work surface and knead lightly until smooth, then shape into a flattened ball. Wrap in plastic wrap and chill for 30 minutes before rolling out.