



Asparagus Tart with Ricotta, Parmesan and Prosciutto

Spring has sprung and with it, that seasonal delight, Ontario grown asparagus! Milton's Andrews Scenic Acres not only grows asparagus, but each spring you have the choice of buying a bunch from their farm market or you can get in the field and pick your own. Talk about fresh! This tart is quick and easy to make and can be served as a meal along with soup or salad. Cut into smaller pieces, it makes a tasty appetizer. The prosciutto can be replaced with sliced ham, par-cooked bacon or left out all together.

Ingredients

(serves 4 to 6)

- 1 piece puff pastry, approximately 250 grams
- 1, 300 gram tub ricotta cheese
- 2 tbsp Parmesan cheese, grated (extra for garnish)
- Sea salt
- Fresh ground pepper
- 1 bunch Ontario asparagus, rinsed and ends broken off
- 1 tbsp extra virgin olive oil
- 3 to 4 slices prosciutto, torn into pieces

Method

- Preheat oven to 400F
- On a floured surface, roll out the puff pastry to 1/2 cm thick (1/8 inch) and place on a parchment lined tray, score the pastry a few centimetres in from the edge to create a boarder
- Mix together the ricotta and Parmesan with a pinch of salt and pepper
- Spread the cheese mixture onto the pastry, within the boarder
- Arrange the asparagus on the pastry, brush with the olive oil, sprinkle with a little more salt and pepper and scatter the prosciutto on top
- Bake for 20 to 25 minutes, until the pastry is browned, serve hot or at room temperature



Upside Down Rhubarb and Strawberry Cake

Rhubarb has got to be my springtime favourite! Growing up, we always had rhubarb in the garden. For a special treat, my Nanny would trim up a piece and give it to me along with a tea cup of sugar. I would then enjoy dipping the end of the stalk into the tea cup and chewing away on the bitter rhubarb and sweet, crunchy sugar.

Nothing goes better with rhubarb than strawberries, so I am using both in this recipe. Besides, who am I to break up these great seasonal friends?



Ingredients

- 3 tbsp butter, melted
- 1/2 cup brown sugar, tightly packed
- 1 cup Ontario rhubarb, small pieces
- 2 cups Ontario strawberries, halved
- 1 cup self rising flour
- 1/3 cup white sugar
- 1 tsp orange zest
- Pinch of salt
- 2 large eggs, lightly beaten
- 1/4 cup butter, softened
- 1 tsp vanilla extract

Method

- Preheat oven to 350F
- Spread the melted butter in the bottom of a 9 inch (23 cm) cake pan and spread a little up the sides to prevent sticking
- Evenly spread the brown sugar, strawberries and rhubarb in the bottom of the pan
- In a large bowl, sift in the flour, stir in the sugar, zest and salt, next stir in the eggs, vanilla and butter until batter is combined
- Spread the batter over the rhubarb, place in the oven and bake for 40 to 45 minutes, until golden brown
- Allow to sit for 5 minutes, loosen edges with a knife, place a large plate on top and carefully flip over