

Grilled Asparagus and Gruyere Tart

Roasted Garlic Puree

2 heads garlic
1 to 2 tablespoons Olive Oil
Salt and Pepper

Tart

3 ounces diced pancetta, fried crisp and drained
Flour, for work surface
1 sheet frozen puff pastry
5 1/2 ounces (2 cups) Gruyere cheese, shredded
1 1/2 pounds medium or thick asparagus
1 tablespoon olive oil
Salt and pepper

To prepare the garlic (can be done ahead of time) Preheat oven to 400 degrees. Remove all the loose outer skin of the garlic bulb. Cut the top of garlic off (the pointy side) to expose the garlic. Place garlic on some aluminum foil, drizzle with the olive oil and generously salt and pepper. Roast in the oven for 45 minutes or until the head is soft to touch. Remove from the oven and let cool completely. Squeeze the garlic from each of the cloves, place into a food processor or blender, pour in any remaining oil. While pureeing slowly add more olive oil until the roasted garlic is the consistency of mayonnaise (1 to 2 tablespoons of oil is usually plenty).

On a floured surface, roll the puff pastry into a 16-by-10-inch rectangle. Trim uneven edges. Place pastry on a baking sheet. With a sharp knife, lightly score pastry dough 1 inch in from the edges to mark a rectangle. Using a fork, pierce dough inside the markings at 1/2-inch intervals. Bake until golden, about 15 minutes.

While the pastry is baking, grill the asparagus. Trim the bottoms of the asparagus spears to fit crosswise inside the tart shell; lightly coat asparagus with olive oil and grill over high heat for 5 to 8 minutes, rolling the asparagus occasionally for even cooking.

Remove pastry shell from oven, spread the roasted garlic puree evenly over the shell and sprinkle with Gruyere. Arrange the asparagus in a single layer over Gruyere, alternating ends and tips. Sprinkle the cooked pancetta over the top and season with salt and pepper. Bake until the cheese completely melts, 10 to 15 minutes. Serves up to 10-12.