

# Gino's Veg Italia!

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Taken from...

Gino's Veg Italia  
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## Asparagus, Ricotta, Chilli and Parmesan Tartlets

*Crostatine Piccanti di Asparagi, Ricotta e Parmigiano*



Asparagus is one of the great delicacies of the vegetable world, and my asparagus tartlets quite rightly make it centre of attention. It is cooked very briefly, then plunged into cold water to retain its texture and bright green colour. You can use pecorino cheese rather than Parmesan if you like a saltier flavour.



Serves 4

- 200g fine asparagus spears, woody ends removed
- 1 x 320g sheet of shop-bought puff pastry (ready-rolled)
- Plain flour for dusting
- 90g ricotta cheese
- 50g freshly grated Parmesan cheese
- 1 fresh, medium-hot red chilli, deseeded and finely chopped
- 8 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoons chilli oil
- Salt and white pepper

1. Preheat the oven to 200°C/gas mark 6. Bring a medium pan of salted water to the boil, add the asparagus, bring back to the boil and cook for 2 minutes. Drain and plunge immediately into cold water. Drain again then spread out on kitchen paper to dry.
2. Meanwhile, line a large baking sheet with baking parchment. Unroll the pastry onto a lightly floured work surface, cut into quarters using a long, sharp knife and lay the pastry rectangles on the lined baking sheet. Mark a border about 1cm in from the edge of the rectangles with the knife.
3. Place the ricotta, Parmesan, chilli, parsley, 1 tablespoon of the chilli oil and the salt and pepper in a medium bowl. Stir to combine.
4. Spoon the ricotta mixture over each pastry rectangle and spread to the inside edge of the border. Lay the asparagus on top. Brush the asparagus and pastry borders with the remaining oil.
5. Bake for 15–18 minutes or until the pastry is puffed up and golden. Serve immediately.