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Galette of white and green asparagus with old cheese

Ingredients for 4 persons

Time: 30 minutes, 1 hour and 10 minutes oven time and 40 minutes waiting time

- 170 g unsalted butter
- 250 g wheat flour
- ½ tsp salt
- ½ tsp sugar
- 100 g grated old cheese
- 50 ml ice cold water
- 300 g White asparagus
- 300 g Green asparagus
- 20 g garden peas
- 1 lemon
- 2 free range egg
- 250 g ricotta
- 15 g coin
- 50 g pine nuts

Materials

- Food processor or hand mixer
- Cling film
- Peeler
- Baking paper



Preparation

- Cut the butter into cubes and place in the freezer for 10 minutes. Place the flour with the salt, sugar and half of the grated cheese in the food processor and mix briefly. Add the cold butter and mix with short pulses to a fine and crumbly dough. Keep mixing the crumbly dough in short pulses while adding the ice water. Stop as soon as you have a cohesive dough. Quickly shape the dough into a rectangle with cold hands and wrap in cling film. Let rest in the fridge for at least 1 hour.
- Grate the yellow zest of the lemon. Beat the eggs and ricotta in a bowl. Stir in the lemon zest. Season with pepper and possibly salt.
- Preheat the oven to 200°C. Sprinkle the work surface with some flour and roll out the dough into a rectangular piece of 30 x 40 cm. Transfer the dough to a baking tray lined with baking

paper. Spread the ricotta mixture over the dough, leaving 4 cm from the edge. Divide the asparagus and garden peas over the ricotta and bring to the boil. Fold the free edges of the dough over the vegetables. Bake the galette in the middle of the oven for about 40 minutes until golden brown and cooked through.

- Finely chop the mint leaves. Heat a frying pan without oil or butter and toast the pine nuts over medium heat for 5 minutes. Stir regularly.
- Remove the galette from the oven and sprinkle with the mint and pine nuts.

Vega tip: Replace the ricotta with 250 g cottage cheese and the grated old cheese with grated goat cheese.

Enjoy your food!