

RECIPE

Matzo Spring Tart

Ingredients

Two large matzo squares

12 asparagus stems, trimmed and sliced in half lengthwise

4 oz. fresh goat cheese, room temperature

2 teaspoons Herbes de Provence

1 teaspoon lemon zest, organic

1/2 teaspoon fine sea salt

Extra Virgin Olive Oil, for roasting

Freshly grated parmesan cheese, for garnish

Red pepper flakes (optional)

Instructions

Preheat the oven to 350 F.

In a medium bowl, combine the goat cheese, Herbes de Provence, lemon zest, and sea salt.

On a baking sheet, spread the cheese mixture over the matzo in an even layer.

Toss the asparagus in olive oil, then arrange neatly in one layer on top of the goat cheese.

Garnish with parmesan cheese and if desired, red pepper flakes.

Bake for 15-20 minutes until the asparagus is nicely roasted.

WINE

A mildly herbaceous dry white wine with a glossier palate, like Pinot Bianco.