**Rustic Rosemary Asparagus Tart**

2 egg whites beaten to double in size

1 cup of ricotta cheese

1 tsp lemon zest

½ cup parmesan cheese

1 tsp of fresh rosemary, chopped

8-12 asparagus spears

Salt and pepper to taste

1 pie crust

1 Tbsp shaved almonds- toasted

2 Tbsp olive oil to brush on asparagus

Preheat oven to 350 degrees. Prepare piecrust in a 9- inch pie pan or tart pan. In a large bowl beat ricotta until smooth. Add lemon zest, Parmesan cheese, rosemary, salt and pepper. Gently fold in beaten eggs whites. Spoon mixture into crust and spread evenly. Arrange asparagus spears on top. Brush with olive oil. Bake for approximately 45 minutes (or until pastry is golden and ricotta is slightly blistered.) Sprinkle almonds over the top and serve warm.