



RECIPE CARD

NAME OF DISH: ASPARAGUS & PROSCIUTTO PUFF PASTRY PARCELS

SERVES: 6

PREP TIME: 15 MINS

COOK TIME: 30 MINS



INGREDIENTS

Puff pastry sheet (671013)

Fresh asparagus (ZZASPA)

Slices of prosciutto (045062)

Laughing Cow cheese triangles (022103)

Chefs Selections Cracked black pepper (422050)

Liquid egg, for egg wash (017010)

Extra virgin olive oil (411029)

DIRECTIONS

- STEP 1.** Preheat the oven to 200°C and line two large baking sheets with parchment paper.
- STEP 2.** Trim the woody ends off of the asparagus. To do this, pull one piece of asparagus and bend it at the bottom third of the stalk - it will naturally break off at the non-woody section. Cut all spears to this length.
- STEP 3.** Bunch together about 4 spears of asparagus and wrap the centers of each bundle in a piece of prosciutto. I like to do this before prepping the puff pastry so the pastry stays as cold as possible. Then, brush the tips and bases of the asparagus with olive oil and sprinkle with black pepper.
- STEP 4.** Roll out the puff pastry sheets and cut into equally sized squares.
- STEP 5.** To assemble, add the asparagus prosciutto bundle centred on the puff pastry square (in a diamond shape, so when wrapped the corners will meet rather than the sides) then top with a triangle of cheese.
- STEP 6.** Fold the first corner over top, then add a dab of water to the underside of the top corner and press down to seal. Repeat with the remaining bundles and pastry.
- STEP 7.** Arrange the bundles on a parchment lined baking sheet, then brush on a touch of egg wash over the pastry.
- STEP 8.** Bake for about 20-25 minutes, or until the pastry is golden.
- STEP 9.** Serve immediately and enjoy!