

Creamy asparagus puffs



Prep: 20 mins
Cook: 20 mins



Easy



Makes 4



Ingredients

plain flour, for dusting

375g block all-butter puff pastry

150g pack cream cheese

4 thin slices cooked smoked ham

400g asparagus spear, trimmed

1 medium egg

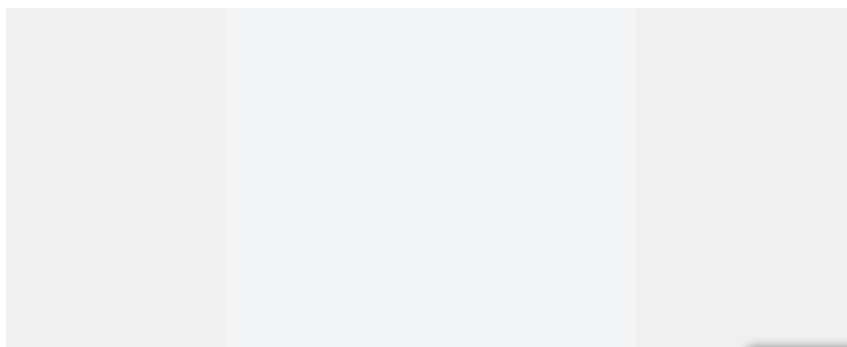
crispy salad, to serve

Method

Step 1 Heat oven to 200C/180C fan/gas 6 and line a baking tray with parchment. On a lightly floured work surface, roll out the pastry to a large square measuring about 30 x 30cm, then cut into 4 squares, each measuring 15 x 15cm.

Step 2 Spread a quarter of the cream cheese onto each square, leaving roughly 1cm space around the edges. Wrap a slice of ham around 4-5 asparagus spears. lay the bundle on top of the cream cheese, season, then brush the edges of the pastry with a little beaten egg.

Step 3 Loosely wrap two edges of the square to meet over the asparagus bundle, ensuring you have the top and bottom of the asparagus showing. Brush the pastry with beaten egg and place on the baking tray. Bake for 20-25 mins until the pastry is cooked, golden and puffed, and the asparagus is tender. Serve immediately with a crisp seasonal salad.



Watch after ad (0.10):

How to prepare asparagus

