

# NOVELTY HILL JANUIK

## **Asparagus, Gruyère, & Prosciutto Puff Pastry Bundles** **Makes 12 bundles**

### Ingredients

Two 10x15" sheets of puff pastry (preferably all butter), thawed but still chilled  
8oz Gruyère Cheese  
12 Slices of Prosciutto or Speck (about 4 ounces)  
48 Asparagus spears (opt for thin spears)  
½ cup Dijon mustard  
1 Large egg  
Toasted Sesame seeds (a mix of white and black)  
Flaky sea salt (like Maldon), optional

### Instructions

Preheat oven to 425°F. Line two baking sheets with parchment paper.

Make your egg wash by whisking your egg with a tablespoon of water until well combined and frothy. Set aside.

Prepare your asparagus by trimming the spears so they each measure about 6 inches.

Slice the gruyere thinly into 6 slices and cut each slice in half into a rectangle, for a total of 12 pieces.

Roll open puff pastry sheets onto a sheet of parchment paper or a floured surface and cut into six 5x5" squares (6 squares per sheet for a total of 12 squares). Start working right away to make sure your dough stays slightly chilled at all times- it becomes hard to handle if it gets too warm.

Lay the pastry squares diagonally on the prepared baking sheet. Spread about 1 tablespoon of Dijon mustard onto each pastry square. Add one Gruyere rectangle and one slice of prosciutto folded in half to the center of each pastry square. Top off with 3-4 trimmed asparagus spears per bundle.

Close your bundles by brushing egg wash on the inside corners of the pastry before folding them over on top of each other to close the bundle and pinch well so it doesn't open while baking. Brush more egg wash on the outside of the bundle and sprinkle with sesame seeds and flaky sea salt, if using.

Once your bundles are all prepared, set your baking pans in the fridge for about 15 minutes (or up to 24 hours if prepping ahead) before baking.

Bake for 15-20 minutes at 425°F, or until the pastry is golden brown.

These are best enjoyed warm right out of the oven as an appetizer or as a light dinner with a green salad.