Wild asparagus and cheese puff pastry



Consejo del chef

You can make more jellies with other fruits and enjoy a delicious and very healthy snack.

Raciones para 1

- ❑ 1 Puff pastry dough
- ❑ Cheese to taste
- ❑ Wild asparagus
- ❑ 1 pinch of salt
- ❑ 1 egg yolk
- ❑ Cane honey
- ❑ Thyme leaves

1. First, cut the pastry dough into four parts on baking paper.
2. On each of the puff pastry squares, place a slice of cheese and a handful of uncooked wild asparagus diagonally with a pinch of salt and a dash of oil.
3. Wrap the asparagus in the puff pastry and paint it with beaten egg yolk.
4. Bake the puff pastry and asparagus rolls in the oven at 180ºC for 15 minutes.
5. When the puff pastry is inflated and golden, take the rolls out of the oven and serve them with some cane honey and thyme leaves.

Chef's Notes

https://cookinglovers.teka.com/en/receta/hojaldre-de-esparragos-trigueros-y-queso/