

# Creamy Asparagus Puffs



**Serves 4**

**Prep 20 mins**

**Cook 20 mins**

**Easy**

## Ingredients

375g block all butter puff pastry  
150g ricotta  
4 thin slices of cooked smoked ham  
400g asparagus spears, trimmed  
1 medium egg  
crispy salad to serve  
plain flour for dusting

1. Heat oven to 200C/ Fan180C/ 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 30cm x 30cm, then cut into 4 squares, each measuring 15cm x 15 cm.
2. Spread a quarter of the ricotta 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 cheese, season with pepper, then brush the edges of the pastry with a little beaten egg.
3. Loosely wrap two edges of the square to meet over the asparagus bundle, ensuring you have the top and the 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.