

Asparagus Prosciutto Spirals

Ingredients:

- 1 puff pastry sheet (about 12 oz)
- 1/2 cup grated parmesan cheese
- 1 lb asparagus spears, trimmed
- 4 slices prosciutto (about 3 oz)
- 1 Tbs Dijon style mustard

Instructions:

1. Preheat oven to 375° F and lightly grease two baking sheets.
2. Bring pot of salted water to boil. Add asparagus and cook until bright green and tender-crisp, about 3 minutes. Drain, rinse with cool water. Set aside.
3. Unfold puff pastry sheet, roll into a rectangle about 8" x 10". Turn dough so long side runs parallel to edge of work surface. Sprinkle cheese evenly over $\frac{2}{3}$ of sheet. Fold uncoated third of dough in toward center, finish folding dough over on itself, like a letter.
4. Cheese should be trapped in layers of pastry. Turn dough again so long side is parallel to edge of work surface, roll out into a rectangle. Dough should be $\frac{1}{4}$ " thick.
5. Spread mustard over dough. lay prosciutto slices over dough. Cut dough in half lengthwise with pizza cutter or sharp knife, then crosswise into strips about $\frac{1}{2}$ " wide.
6. Roll strips around asparagus spears, transfer to prepared baking sheets.
7. Bake until pastry is golden brown and crisp, about 8 minutes.

