

# Brie, Asparagus & Prosciutto Bundles

In need of an easy appetizer? Our brie, asparagus & prosciutto bundles are one of our most popular recipes for very good reason. Flaky, buttery puff pastry is stuffed with prosciutto, asparagus, and brie and brushed all over with a salted honey butter for the final sweet-salty touch.

## Ingredients

6 tbsp. butter, melted  
1 tbsp. honey  
1/4 tsp. kosher salt  
1 bunch pencil asparagus, ends trimmed  
1 tbsp. extra-virgin olive oil  
All-purpose flour, for surface  
2 sheets puff pastry, thawed according to package directions  
12 slices prosciutto  
8 oz. wheel brie, cut into 12 pieces  
Egg wash  
Freshly ground black pepper



## Method

### Step 1

Preheat oven to 400° and line two large baking sheets with parchment paper. In a small bowl, combine melted butter, honey, and salt.

### Step 2

In a medium bowl, toss asparagus in oil.

### Step 3

On a lightly floured surface, working one at a time, roll out puff pastry to a 15"-x-10" rectangle. Cut each into 6 squares for a total of 12 squares.

### Step 4

Rotate square into a diamond shape and brush with butter mixture. Top with a slice of prosciutto, folding as needed to fit inside square. Top with a few pieces of asparagus and slice of brie. Fold left side over top and brush with egg wash. Fold right side over and brush top and sides with more egg wash. Top with pepper. Place on baking sheet and repeat with remaining puff pastry.

### Step 5

Bake until golden and brie is melted, about 15 minutes.

### Step 6

Brush with more butter mixture before serving.