

BRIE, ASPARAGUS & PROSCIUTTO BUNDLES

Serves: 6 **Prep time:** 15 minutes **Cook time:** 20 minutes

Ingredients

6 tablespoons butter, melted
1 tablespoon honey
1 teaspoon coarse salt (optional)
1 sheet frozen puff pastry (about 225 g), thawed
12 thin slices prosciutto
12 spears fresh asparagus, trimmed
6 ounces Brie cheese, sliced into 12 thin pieces
1 large egg, beaten, for egg wash

Preparation

Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.

In a small bowl, combine the melted butter with honey and a pinch of salt. Set aside.

Unfold the puff pastry on a lightly floured surface and cut into 6 equal squares. On each square, lay two slices of prosciutto, one or two spears of asparagus, and two slices of Brie. Bring opposite corners of the pastry together to form a loose bundle, pressing gently to seal.

Brush each bundle with the beaten egg, then drizzle or brush lightly with the honey–butter mixture. Arrange on the prepared baking sheet, leaving some space between each.

Bake for 18 to 22 minutes, until the pastry is puffed and golden brown. Remove from the oven and brush again with any remaining honey–butter mixture. Let cool for 5 minutes before serving.

These bundles are best warm, when the Brie is soft and creamy inside. Serve as an appetizer or a light lunch with a green salad and chilled white wine.