



Asparagus, Sea Salt and Brie Puff Pastry Twists

Camine Pappas / November 2017 / Serves 4

INGREDIENTS:

1 puff pastry sheet, thawed
3 oz. soft brie cheese
3 T salted butter, softened
1 T sea salt
20 thin stalks of asparagus, only the bottoms trimmed
2 T light olive oil
Flour for rolling out puff pastry

METHOD:

Roll out puff pastry on floured surface until it's about 10" by 16". Using a spatula spread the soft butter in a thin layer onto the surface of the puff pastry.

Cut into long strips, about 10, that are about 1" wide. Dot each with brie cheese in about three places. You don't need a lot. Nest the asparagus spears against one of the ends, perpendicular to the dough and begin to roll up so that the dough winds around the asparagus, with only the two ends sticking out. Seal the ends with a little water. Place on a parchment paper lined baking sheet. Brush each with olive oil and then sprinkle generously with sea salt. Bake in a 425 degree F oven for about 25 minutes, or until golden brown. If you see your asparagus getting very cooked, which I did at about the 20 minute mark, I let cook for about 2 more minutes, then turned on broiler and WATCHING THE WHOLE time until the tops were browned. Took about 45 seconds. Remove, let cool for about 2 minutes, then remove and arrange on a serving dish.



©Recipe and Photo Copyright Camine Pappas, 2017. All rights reserved.