



# Prosciutto Asparagus Rolls

## Ingredients

- 1 bunch asparagus (about 12-16 ounces) peeled and ends trimmed
- 1 tablespoon [Fustini's Tuscan Herb extra virgin olive oil](#)
- kosher salt
- pepper
- 2 sheets frozen puff pastry thawed
- 8 ounces Gruyere shredded
- 12 slices prosciutto
- 1 egg beaten

## Sharon's Hint

Adapted from "Fox and Briar"

## Directions

### Step 1.

Preheat oven to 425 degrees F. Line a sheet of pan with parchment paper. On a lightly floured surface, roll the puff pastry out to a large rectangle about double the original size. Square edges and cut 6 squares. In a separate bowl, toss asparagus with olive oil, salt and pepper.

### Step 2.

To make the bundles, place slice of prosciutto on top of the square. I folded the prosciutto in half so that it fits nicely on the square. Follow with 3-4 stalks of asparagus (depending on size) and 1-2 tablespoons of cheese. Lift two opposite corners of the puff pastry squares and wrap them around the asparagus and press to seal. Brush puff pastry with egg wash. Sprinkle with more salt and pepper if desired. Bake until puff pastry is golden and puffed, about [12-15](#) minutes. Serve immediately.