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Asparagus Puffs

INGREDIENTS:

- 1 lb. asparagus
- 3 tbsp. corn oil
- 1/2 tsp. Kosher salt
- 1/4 tsp. black pepper
- 1 tbsp. chopped shallots
- 1/2 c. heavy cream
- 1/4 c. parmesan cheese
- 1 egg yolk
- 1 whole egg
- 1 package puff pastry

PROCESS:

Thaw puff pastry and cut into 2 inch squares.

Wash and cut asparagus into 1/2 inch pieces.

Heat oil over high heat and add asparagus, salt and pepper. Cook for two minutes.

Add shallots and cook for one minute.

Add cream and cook for two minutes.

Add parmesan cheese and cook one minute, and chill.

Mix egg and egg yolk in a small bowl and brush puff pastry with egg mixture.

Place two tablespoons of asparagus into 2 inch square of puff pastry and fold corners together to form a pouch.

Brush top of puffs with egg mixture and bake in 400 degree oven for 25 minutes.