



Cooking For The Stars School

Executive Chef Lee Conway & Executive Chef Chris Pulling



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Baked Asparagus in Puff Pastry with Orange Chive Cream

Serves 6

3 lbs	Small Asparagus
1 Sheet	Puff Pastry cut into 4" squares
6	Thin slices good Quality Smoked Ham
1	Beaten Egg for Washing
1 qt.	Heavy Cream
1	Large Orange, Juiced and Zester
1/4	Bunch Sliced Chives (fresh)
	Salt and White Pepper to Taste
1 Sheet	Parchment Paper

1. Wash and trim asparagus to 5" lengths.
2. Lightly roll out puff pastry into larger squares.
3. Lay ham slices out flat and divide asparagus into 6 piles.
4. Place asparagus atop ham and roll creating bundles.
5. Place bundles atop puff pastry. Season with salt and pepper. Wrap the pastry around the bundles and fold ends under to form a nice pillow. Egg wash and place on parchment paper for baking.
6. In medium sauce pan add orange juice, cook on low heat until reduced by half. Add cream and reduce by half. Season with salt and pepper to taste. Hold warm for serving.
7. Pre-heat oven to 375 degrees. Place puff pastry pillows in oven, cook for approximately 35 minutes or until golden brown.
8. Remove from oven. Stir chives and orange zests into sauce and serve with asparagus pillows.