

Asparagus, Prosciutto and Puff Pastry Bundles

**JERNEJ KITCHEN**

ASPARAGUS, PROSCIUTTO AND PUFF PASTRY BUNDLES

Asparagus, Prosciutto, and Puff Pastry Bundles is a quick lunch, brunch, or snack idea. This simple recipe is beginner-friendly and delicious.

- makes
8
bundles
- preparation:
20
minutes
- bake:
15
minutes
- total time:
35
minutes

cook the asparagus

Place a pot of salted water over high heat. Bring to a boil, then add the asparagus. Cook for 15 - 20 seconds, then cool in cold water to stop the cooking process.

spread

Combine ricotta, grated lemon zest, chives, nutmeg, and olive oil in a bowl. Season to taste with salt and pepper, then set aside until needed. Preheat the oven to 220 °C / 430 °F or fan-assisted oven to 210 °C / 410 °F.

bundles

Unroll the puff pastry from the fridge, then cut it into eight rectangles. Spread each rectangle with the ricotta spread, leaving about 1 cm or 1/2-inch edge. Place a slice of (Lokev) prosciutto over the spread and sprinkle with grated cheese. Place three asparagus on top and wrap into a bundle. Place the bundle on top of another slice of prosciutto and wrap again. Repeat the process until you use all of the ingredients.

bake

Place the asparagus bundles over a baking sheet lined with parchment paper. Leave enough space between each bundle to bake. Optionally, cut long strips from aluminum foil and cover the asparagus to preserve the beautiful green color while baking. Place in the preheated oven on the middle rack and bake for 15 minutes at 220 °C / 430 °F or in a fan-assisted oven at 210 °C / 410 °F.

Puff Pastry Bundles

24 asparagus (approx. 1 pound / 500g)

100 g (1/2 cup) ricotta cheese

1/2 tsp grated lemon zest

1 tbsp chopped chives

1/2 tsp grated nutmeg

1 tsp olive oil

salt, pepper

180 g (10 ounces) puff pastry, prerolled sheets

12 slices prosciutto (Lokev)

80 g (3/4 cup) shredded cheese (Cheddar, Edam or Gouda)

Tools and equipment

pot

bowl

kitchen knife

cutting board

baking sheet

parchment paper

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