Green asparagus, Comté AOP Fort Saint-Antoine and cooked ham puff



Informations

People : **4**

Ingredients

- 300 g Comté AOP Fort Saint-Antoine
- Puff pastry
- 800 g asparagus
- 4 slices cooked ham
- Flowers to decorate

Preparation steps

1. Boil the asparagus in the water and leave to cool.
2. Roll out the puff pastry and cut into a rectangle.
3. Cover with slices of Comté AOP and cooked ham, then add the asparagus. Roll up the pastry.

4. Bake in a preheated oven at 200°C for about 12 minutes.
5. Decorate the plate with fresh flowers to serve.

? **Tip:** Alternate white and green asparagus for more colour.