

# ASPARAGUS EN CROUTE

Prepared by: Beth and Harper McElwain, May 2017

Source: The Silver Palate Cookbook

Makes: 12 rolls, 4 to 6 portions

12 slices good-quality white sandwich bread

½ pound Jarlsberg or other Swiss cheese

½ cup Dijon mustard

12 asparagus spears, cooked

Approximately 4 tablespoons (1/2 stick) unsalted butter, melted

Preheat the oven to 450 F. Butter a baking sheet.

Roll the slices of bread as thin as possible with a rolling pin; trim the crusts. You will have pieces of bread 3 to 3 ½ inches square.

Lay the squares out on a work surface and cover with a damp towel for 10 minutes.

Cut the cheese into fingers, more or less the size of the asparagus spears.

Spread each bread square evenly with the mustard. Lay an asparagus spear and a strip of cheese on each bread square and roll up. Place, seam side down, on the prepared baking sheet.

Brush the rolls with melted butter. Bake in the upper third of the oven until brown, 10 minutes. Serve immediately.

## *Beth's Notes*

*I used puff pastry instead of sandwich bread. I wish I would have rolled out the puff pastry even more because it was way too high of an asparagus/pastry ratio.*

