

ENTERTAINING IDEAS

A Crowd-Pleasing Puff Pastry Recipe

(NAPSA)—Frozen puff pastry makes it easy to turn an everyday meal into something special, giving you more time to spend with friends and family.

Each sheet is made up of many delicate layers—every layer essential to creating its light, airy texture. Sheets come ready to be shaped, filled and baked.

From savory appetizers to seasonal entrées and sweet, flaky desserts, puff pastry has long been a staple in creating simple yet impressive dishes.

You can use puff pastry to create a sweet treat such as a Caramel Banana Tart or Blackberry & Fresh Mint Stars. For savory appetizers, try Potato Salsa Samosas or Egg and Chorizo Tarts.

Here's a recipe for Prosciutto Asparagus Spirals that is simple to make and will impress friends and family. The recipe was created by food writer and puff pastry enthusiast Camilla Saulsbury, author of many crowd-pleasing cookbooks like "Puff Pastry Perfection."

Prosciutto Asparagus Spirals

Ingredients:

- 1 17.3-ounce package Pepperidge Farm Puff Pastry Sheets, thawed
- 6 tablespoons garlic & herb spreadable cheese, softened



Puff pastry offers a simple way to create a big impression without spending hours in the kitchen.

- 8 slices prosciutto or thinly sliced deli ham
- 30 medium asparagus spears, trimmed

Directions:

1. Heat oven to 400° F. Unfold the pastry sheets on a lightly floured surface. Spread 3 tablespoons cheese on each pastry sheet. Top each with 4 slices prosciutto. Cut each into 15 strips crosswise, making 30 in all.
2. Tightly wrap 1 pastry strip around each asparagus spear, prosciutto side in. Place the pastries seam side down into 2 baking sheets.
3. Bake for 15 minutes or until the pastries are golden brown.

For this recipe and more, plus tips on how to work with puff pastry, visit www.puffpastry.com.