

## ASPARAGUS MILLEFEUILLE



**Chef:** Leonardo Pellacani

### Method

For 6 persons.

Put the puff pastry on a pastry board and roll out thinly using a rolling pin. Using a ring mould make round puff pastry disks and pierce with a fork, then brush with a little water and sprinkle poppy seeds over them. Put the pastry disks into an oven dish and bake at 180°C for about 15 minutes. In the meantime mix the robiola cheese in a bowl with the asparagus Grancrema and the grated Parmigiano cheese. Blend in the chopped parsley and add salt and pepper to taste. Now prepare the millefeuille by alternating disks of puff pastry with layers of filling. Complete with a green asparagus tip and serve.

### Menù Ingredients

170 g Grancrema di asparagi - Grancrema spread with asparagus - KM1

180 g Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

6 Asparagi verdi lunghi lessati - Long green boiled asparagus - VKB

### Ingredients

300 g Puff pastry

170 g fresh robiola cheese

35 g Parmigiano Reggiano cheese

to taste poppy seeds

to taste pepper

to taste salt