



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

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Skinny Mini Rolls

12 sheets filo pastry

1 beaten egg with 1 tbsp water

1/2 cup grated Parmesan or tasty cheese

12 asparagus spears, woody ends removed

Pepper

Olive oil

1. Preheat oven to 180C. Lay one sheet of filo pastry at a time on clean bench. Brush 1 cm strip at furthest edge with a little egg mixture. Sprinkle lower half with a little cheese.

2. Place one asparagus spear at bottom edge of pastry and season with pepper. Fold 2 side edges over and roll asparagus firmly in pastry, pressing down the strip at the end to secure. Repeat with remaining asparagus. Brush rolls lightly with egg mixture.

3. Brush baking tray with a little oil and arrange rolls on tray. Bake in preheated oven until browned and crispy at the ends.

4. Serve warm or cold with chutney and wasabi mayonnaise.