Mini Vegetable Puffs

INGREDIENTS

- 450 g Puff Pastry, Defrosted Frozen
- 1 Egg, Beaten
- 225 g Sweet Potato, Cubed
- 100 g Baby Asparagus Spears
- 25 g Butter
- 1 Leek, Sliced
- 2 Small Open-Cap Mushroom, Sliced
- 1 tsp Lime Juice
- 1 tsp Chopped Thyme
- Pinch of Dried Mustard
- Salt and Pepper

DIRECTIONS

1. Cut the puff pastry into 4 equal pieces, roll each piece out on a lightly floured surface to form a 13 cm square. Place a dampened baking tray and score/cut a small square 7.5 cm square inside each one.
2. Brush pastry with beaten egg and bake in a pre-heated oven, 200 degree C for 20 mins until pastry has risen and golden brown.
3. Meanwhile, make the filling. Cook the sweet potato in a saucepan of boiling water for 15 mins, until tender. Drain well and set aside. Then, blanch the asparagus in another saucepan of boiling water for about 10 mins or until tender. Drain and set aside.
4. Melt the butter in a saucepan and sauté the leek and mushroom for 2-3 mins. Add the lime juice, thyme and mustard, season well and stir in the sweet potatoes and asparagus. Spoon the mixture into the puff pastry case in the centerhole andfill the mixture overfilling slightly. Top the mixture with the square cover and serve immediately.