

## Milles-Feuilles Asparagus

Serves 4

1 sheet	puff pastry
1 bunch	asparagus, peeled and trimmed
8 Tbl.	unsalted butter (1 stick ) cut into pieces
2 Tbl.	heavy cream
1 c.	dry white wine (plus juice of 1 lemon if using lemon zest)
	curry powder (or saffron, fresh tarragon, lemon zest or other flavoring)

Cut the puff pastry into 1-1/2inch x 3-inch rectangles and bake it according to the directions on the package - or at about 425° until puffed and golden.

Sauté trimmed asparagus for 2-3 minutes in hot olive oil.

In a small saucepan over medium-high heat, reduce the wine until there is only 1-2 tablespoons left. Add the cream. Then add the butter a bit at a time, whisking constantly. If using, add just enough curry so that you can barely taste it - don't add so much that the curry overpowers the other flavors. Or substitute and add other choices of flavoring at this point along with sea salt and fresh ground white pepper to taste.

Pull each puff pastry apart. Place one half on a plate with the inside facing up. Pile about 4 asparagus spears on it, pour a little of the sauce over the asparagus, then place the other half of puff pastry on top. Sprinkle with chopped chives, chervil sprigs, sprouts, etc, for garnish and serve.