



Filo Parcel Stuffed with Asparagus and Isle of Man Oak Smoked Mature Cheddar Cheese

Serves 4

Ingredients

200g fresh asparagus
50g melted butter
80-100g filo pastry
150g grated Isle of Man Oak Smoked Mature Cheddar Cheese

Method

1. Peel the asparagus from halfway, trim the base.
2. Cook the asparagus in boiling salted water for 6-7 minutes until soft. Remove and place into iced cold water.
3. Unwrap the filo pastry and layer two pieces together brushing each with a little melted butter.
4. Dice the asparagus and share between 8 sets of filo pastry, season with sea salt and black pepper. Top the asparagus with grated Oak Smoked Mature Cheddar Cheese.
5. Butter the filo and gather all the edges to the middle to make a 'purse' shape.
6. Place all 8 parcels onto a lightly oiled baking tray and bake in a medium/hot oven for 6-8 minutes, serve when golden brown.

Can be served on a rich tomato sauce.