

# Pinwheel Asparagus Ring

By: Beth Campbell

## Dough:

$\frac{3}{4}$  Cup water  
6 Tbs. flour  
 $\frac{1}{2}$  Tsp. salt  
3 Eggs  
 $\frac{1}{4}$  Cup grated parmesan cheese

## Filling:

1 Package of cream cheese, softened  
1 Egg yolk  
1 Cup heavy whipping cream  
3 Eggs  
 $\frac{1}{4}$  Lb Diced bite size pieces of ham  
 $\frac{1}{3}$  Cup parmesan cheese  
 $\frac{1}{2}$  Cup shredded Swiss cheese  
Salt and pepper to taste  
Fresh asparagus

In a saucepan, over medium heat, bring the water and butter to a boil. Add flour and salt; stir until a smooth ball forms. Let stand for 5 minutes. Add eggs, one at a time, beating well after each; beat until smooth. Stir in 3 Tbs parmesan cheese. Using a teaspoon of dough at a time, form a ring around the sides of a greased fluted pan, pressing a thin layer onto the bottom of the pan to hold the filling in.

In a mixing bowl, combine the softened cream cheese and egg yolk; gradually add the cream. Beat in the eggs, one at a time add the parmesan and swiss cheese. Add salt and pepper to taste. Put small bite size pieces of ham into the filling mixture. Pour the filling mixture into the unbaked puff ring crust, keeping a small amount of the juice back to spoon over the asparagus design on the top. Arrange the asparagus on top to form a pinwheel design and gently spoon the reserved filling juice over the top of the design.

Bake at 400 degrees for 45 minutes or until the puff dough is nice and golden brown in color.

## Wisconsin Cornucopia Recipe Challenge Statement

I chose to create this recipe because of the good Wisconsin products that I used in it. Wisconsin products, such as the parmesan cheese, Swiss cheese, whipping cream, butter and Patrick Cudahy ham not only promote our state products nationwide, but certainly provide the much needed jobs here in our state. Top that with the asparagus that I grow in my garden, and you have a nice treat that certainly represents some of our Wisconsin resident's livelihoods, history and/or occupations. Hopefully, as Wisconsin farms continue to disappear and farms continue to find more lucrative occupations, Ag in the Classroom and programs like this one, will continue through the Wisconsin Farm Bureau so that our future generations will never forget where these products come from.