

Puff Pastry Christmas Tree

An eye-catching puff pastry, 'tear & share' treat - filled with your favourite sweet or savoury fillings. Ideal for Christmas Eve tea or a family buffet

INGREDIENTS:

- 1 packet of puff pastry – ready rolled
- 1 egg

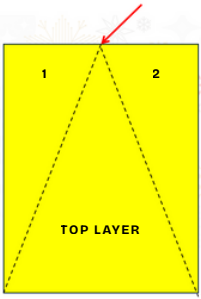
PLUS, your choice of fillings – sweet or savoury, for example:

- Pizza style flavours – 3 tbsp tomato puree, 50g grated cheese or mozzarella, 6 slices of pepperoni
- 3 tbsp pesto, olives, cheese
- 3 tbsp Nutella, large handful of chopped nuts and raisins
- 3 tbsp mincemeat, orange zest, icing sugar

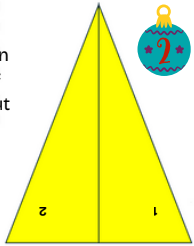
INSTRUCTIONS:

- Pre-heat the main oven to 200°c. Unroll your pastry sheet onto a chopping board (leave it on the paper that it came wrapped in). Trim to fit a rectangular baking tray.
- Using a ruler, cut your pastry following the instructions on page 2 of this recipe.
- Add your toppings onto the BASE LAYER, starting with any spread, jam, tomato puree, pesto etc.
- Add your other toppings making sure you chop any vegetables, fruit etc. nice and small so there is a nice even thin layer across the pastry base.
- When your toppings are complete, carefully layer the TOP LAYER triangle on top.
- Cut out the trunk (see p.2), then cut and twist your branches.
- Cut star shapes out of the spare pastry that you chopped off to form the trunk. Place them down the centre of the tree.
- Whisk up the egg using a fork in a jug or cup and coat all the pastry with egg wash.
- Bake in the oven for approx. 12-15 mins, until the pastry puffs up and turns golden brown.

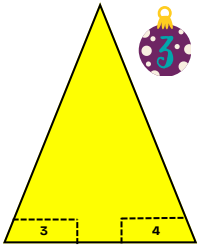
PASTRY-CUTTING INSTRUCTIONS:



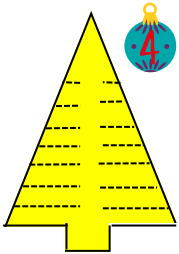
1. Find the centre on the short edge of the pastry and cut down to each of the bottom corners.



2. Turn the pieces 1 & 2 upside down and join the long sides together. Overlap them slightly and smooth the join. This is now your base layer.



3. Once you have added all your fillings onto the base layer, and put the top layer on top, cut the very bottom to leave a tree trunk section.



4. Make horizontal cuts towards the centre of the triangle (but not all the way through).

5. Twist each of the strips once or twice to create branches.

6. Use the spare pastry that you cut away to make the tree trunk (3 & 4) to add extra shapes to decorate the top of your puff pastry tree.