CHOCOLATE PUFF PASTRY CHRISTMAS TREE

SERVES 10 - 12

Gaggenau Appliance:
Oven
Settings:
180ºC
Cooking Time:
15 minutes
Preparation Time:
10 minute

INGREDIENTS
2 x 320g ready rolled puff pastry sheets
150g chocolate-hazelnut spread
1 large egg, beaten
Icing sugar, for dusting

METHOD
Preheat the oven to 180°C fan (or 180°C fan + 60% steam if using a combi steam oven). Line a baking sheet with baking paper.

Unroll one of the puff pastry sheets and place on the lined baking sheet. Spread the chocolate-hazelnut spread over the puff pastry sheet. Unroll the second puff pastry sheet and place on top of the first one.

Use a star-shaped cookie cutter to cut out a star from one corner of the layered pastry and set aside. Cut the remaining layered pastry into the shape of a Christmas tree (triangle) with a wide base and trunk. Pull away the excess pastry.

Lightly score 2 lines down the middle of the triangle to form a tree trunk approximately 3cm wide. Using the trunk as a guide, cut branches into the sides of the triangle, approximately 2cm wide. Leave the top 5cm as this will be covered with the pastry star.

Starting at the top, twist each branch away from you, giving two turns to each branch.

Place the pastry star on top of the tree, securing with a little beaten egg. Brush the star and tree with beaten egg.

Bake for 12-15 minutes or until risen and golden brown. Cool for a few minutes before carefully transferring to a wire rack to cool. Transfer to a serving plate or board and dust with icing sugar to serve.

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