

Chocolate Pastry Christmas Tree

Why not whip up a delightful Nutella pastry Christmas tree for the centre of your table? Layered with flaky puff pastry and oozing with Nutella, it's a simple yet charming addition to your table that adds a touch of sweetness to your festivities. This is so easy you can get the whole family involved.

Ingredients

2 sheets ready-to-roll puff pastry
flour to sprinkle
Nutella, warmed in the microwave for 30 seconds
2 eggs, whisked
icing sugar, to decorate

Method

- Preheat the oven to 190°C / 170°C with a fan.
- Sprinkle some flour onto your worktop. Gently roll one of the pastry sheets out and place it on a lined baking tray. Use a knife to shape it into a Christmas tree. Spread on a thin layer of Nutella.
- Gently roll out the second pastry sheet. Place this on top of the Nutella. Cut it back into the tree shape and discard the cut-offs. Shape one off-cut into a star.
- Used a knife to slice the tree into 3cm thick, horizontal branches. Make sure to leave 3cm in the middle. Carefully twist each branch, one at a time. Place the star at the top of the tree.
- Brush the whisked egg all over the pastry.
- Place it in the oven to bake until golden in colour.
- Remove it from the oven and dust in icing sugar to decorate.

