

RECIPE

Christmas Tree with Nutella®

Easy

55 min



INGREDIENTS

for 12 portions

2 rolls of puff pastry

4 apples

Juice of ½ a lemon

20g butter

80g caster sugar

5g ground cinnamon

1 egg, to brush

180g of Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD



- 1 | Preheat your oven to 180 ° C. Peel and cut apples into small cubes. Keep the apples in a bowl with the lemon juice.



- 2 | Melt the butter in a skillet over medium heat, then add the apples.



- 3 | Add sugar and cinnamon and cook for 10 minutes, stirring occasionally. Let cool for 10 minutes. Crush the apples with a spoon, to obtain the consistency of a compote.



4

Spread the applesauce on the first roll of puff pastry, leaving a 1 cm edge for soldering.



5

Cover with the second puff pastry. Using a knife, cut the dough into a fir tree. Then cut strips of dough on both sides to get the branches. Carefully wrap each slat in order to twist them.



6

Gently wrap each slat to twist. Using a pastry brush, brush the whole tree with the beaten egg. Bake the Christmas tree for 25 minutes.

**7**

Using a piping bag, add 15g of Nutella® to each branch.

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