

Puffed Christmas Tree with Nutella®

Easy

55 min



INGREDIENTS

for 12 portions

- 4 apples, peeled and cubed
- juice of 1/2 a lemon
- 20g butter
- 1/3 cup caster sugar
- 5g ground cinammon
- 2 rolls of puff pastry
- 1 egg, beaten
- 15g (1 tbsp) Nutella®
- handful of raspberries
- mint leaves

METHOD

- 1** | Preheat the oven to 180°C. Place the cubed apple pieces into a bowl with the lemon juice
- 2** | Melt the butter in a frying pan over medium heat, then add the apples, sugar and cinnamon and cook for 10 minutes, stirring occasionally. Remove the apple mixture from the heat and cool for 10 minutes. Then, crush the apples with a spoon to create a compote.
- 3** | Spread the apple sauce over the first roll of puff pastry, leaving a 1cm edge for sealing. Cover with the second puff pastry. Using a knife, cut the two layers of pastry dough into a Christmas fir tree shape. Then, cut strips of dough on both sides to create the branches. Carefully twist each branch, maintaining your Christmas tree shape.
- 4** | Using a pastry brush, coat the whole tree with the beaten egg. Bake the Christmas tree for 25 minutes, then remove from oven and allow to cool slightly. Drizzle Nutella® along the branches like tinsel, add raspberries and mint leaves to decorate, and you're ready to impress!

**Share the recipe with the hashtag
#nutellawithlove**

Serve your delicious Christmas Tree at the table, so everyone can admire your magical creation!