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Puff Pastry Tree by Nutella[®] recipe





INGREDIENTS

FOR 4 SERVINGS

1 pack / 300 g puff pastry 1 egg yolk 2 tbsp. milk 60 g Nutella[®] for the topping



METHOD



Preheat oven to 190°C.



2

Roll out the ready-made puff pastry on a strip of baking paper. Cut the pastry into the shape of a Christmas tree.

3

Cut short branches into the tree, using the trunk as a guide. Twist the branches away from you.

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4

5

Mix the egg yolk and milk together and brush the tree with the mixture.



Bake the pastry for 12 – 15 minutes, let it cool and decorate it with Nutella[®] using a piping bag. For an extra festive look, you can decorate your tree with cranberries or pomegranate seeds.

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