

RECIPE

Puff Pastry Pesto Christmas Tree

Category

Appetizer / Snack



Ingredients:

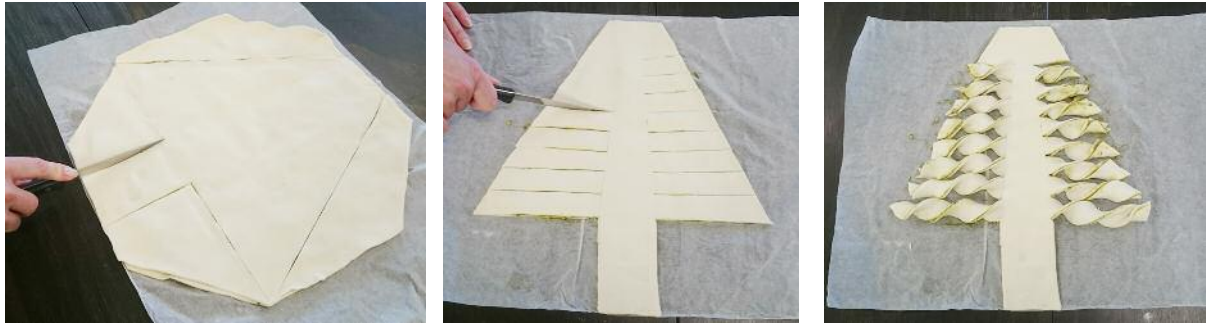
- 2 round or octagonal sheets of puff pastry
- 1 jar of basil pesto
- 1 egg for brushing (optional)

To prepare:

1. Spread the pesto on the puff pastry sheet and cover with the other puff pastry sheet



2. Cut the dough into the shape of a Christmas tree. Cut the branches. Twist the branches



3. If you are going to cook it in the oven, the Christmas tree can now be brushed with a whisked egg in order to ensure a nice brown colour. This is not necessary if you are going to cook it in a steam cooker with hot air with steaming.

4. Hot air with steaming at 180°C for 15 mins, then only hot air at 180°C for 5 mins to give it a good colour.

Oven: Baking time: approx. 20-25 mins at 180°C

Tip: Instead of basil pesto, you can also use tomato pesto or tomato sauce.