

CINNAMON PUFF PASTRY CHRISTMAS TREE / SPINACH & FETTA PUFF PASTRY CHRISTMAS TREE

Be it savoury or sweet, this festive treat will be the talk of the table.

EASY	15	30	4

Ingredients

For Cinnamon Puff Pasty Tree

- 2 sheets Black & Gold Puff Pastry, thawed
- 2 tbsp Black & Gold Unsalted Butter, softened
- 2 tbsp Black & Gold Caster Sugar
- 1 tsp ground cinnamon
- 1 egg
- 2 tsp Black & Gold Raw Sugar
- 30g Black & Gold Icing Sugar
- 1 tsp milk

For Spinach & Fetta Puff Pasty Tree

- 2 sheets Black & Gold Puff Pastry, thawed
- 200g baby spinach
- 100g Community Co Danish Style Fetta
- 50g Community Co Tasty Cheese
- ½ tsp garlic powder
- Pinch of salt and pepper, to taste
- 2 eggs
- 1 tsp sesame seeds, to sprinkle
- 1 tsp Nigella seeds, to sprinkle

Instructions

For Cinnamon Puff Pastry Tree

1. Preheat the oven to 180°C (fan-forced) and line a large baking tray with parchment paper.
2. In a small bowl, combine the softened butter, caster sugar and cinnamon. Mix until smooth, then set aside.
3. Lightly flour a clean surface and roll out both puff pastry sheets until slightly larger. Cut each sheet into a large Christmas tree shape (a big triangle with a small trunk cut from the excess pastry).
4. Place one tree on the lined tray and spread the cinnamon butter evenly over the surface, leaving a small border. Lay the second puff pastry tree on top and gently press around the edges to seal.
5. Using a sharp knife, cut horizontal slits along both sides of the tree, about 2 cm apart, leaving a 5–6 cm strip intact down the centre. Twist each strip 1–2 times to form the branches.
6. Brush the tree with the beaten egg and sprinkle with raw sugar. And bake for 25–30 minutes, or until puffed and golden brown.
7. For the glaze, whisk the icing sugar and milk together until smooth and pourable.
8. Once the pastry tree has slightly cooled, drizzle the glaze over the top in a zig-zag pattern and serve.

For Spinach & Fetta Puff Pastry Tree

1. Preheat the oven to 180°C (fan-forced) and line a large baking tray with parchment paper.
2. Bring a pot of water to the boil, add the baby spinach, and blanch for about 1 minute. Drain, then wrap in paper towel or a clean tea towel and squeeze out any excess water. Finely chop.

3. In a large mixing bowl, combine the spinach, fetta, tasty cheese, 1 egg, garlic powder, salt and pepper. Mix until well combined, then set aside.
4. Lightly flour a clean surface and roll out both puff pastry sheets until slightly larger. Cut each sheet into a large Christmas tree shape (a big triangle with a small trunk cut from the excess pastry).
5. Place one tree on the lined tray and spread the spinach and cheese mixture evenly over the surface, leaving a small border. Lay the second puff pastry tree on top and gently press around the edges to seal.
6. Using a sharp knife, cut horizontal slits along both sides of the tree, about 2 cm apart, leaving a 5–6 cm strip intact down the centre. Twist each strip 1–2 times to form the branches.
7. Beat the remaining egg and brush it over the pastry. Sprinkle with sesame and nigella seeds and bake for 25–30 minutes, or until puffed and golden brown, then serve.