

# Nutella twist Christmas tree

<https://www.kidspot.com.au/kitchen/recipes/nutella-twist-christmas-tree-recipe/b4y579wk>

**Serves 6 persons**

**Preparation 15 min**



**Cook 20 min**

## **Ingredients**

- 2 sheets puff pastry (pâtes feuilletées)
- 2 tablespoons Nutella chocolate hazelnut spread
- 1 egg
- 10 raspberries (framboises)

## **Method**

- 1 - Preheat the oven to 200°C. (préchauffer)
- 2 - Place the 2 sheets on a piece of baking paper (papier cuisson) and cut a tree shape through the 2 sheets.
- 3 - Remove (lever) the top sheet off and set it aside (mettre de côté). Spread (étaler) the lower sheet of pastry with Nutella, leaving space along the edges so that it doesn't get too messy when you're twisting it later. Place the second sheet of pastry back (replacer) on top.
- 4 - Cut (couper) horizontally through both pastry sheets to create a series of 'branches' for your tree.
- 5 - Twist (tordre) each 'branch' of the tree. Brush the tree with the beaten egg and then place in the oven for 15 - 20 minutes until puffed (gonflé) and golden.
- 6 - Let it cool (refroidir) and then decorate it with berries for baubles. Set it on a platter and guests can twist a piece off to eat with their fruit.  
Delicious!