



Savory Puff Pastry Christmas Trees

Equipment:

Chopping boards
Knife
Skewers
Baking tray
Baking paper

Ingredients:

- Puff Pastry
- Cream cheese
- Salami – thin slices or prosciutto or cooked ham
- Olives – green olives
- Cheese – hard cheese of choice

Method:

Roll out Puff Pastry (or defrost completely if frozen) lightly roll to smooth out. Spread with cream cheese mousse and top with salami slices, then slice into 9 or 10 strips lengthwise.

Fold the strips of dough accordion style, start with a small amount and widen as you go (until you reach the end).

Place a long skewer in the centre starting at the base then through to the top of the tree. Place on a parchment paper lined cookie sheet. Chill the trees while the oven is pre-heating.

Remove them from the fridge and bake until golden. If desired top each tree with a green olive and stick into a hard square of cheese or serve as is.

