

# Winter pesto and creme cheese Christmas tree twist

## RECIPE



Fun and easy to make, this savoury puff pastry Christmas tree is filled with a delicious combination of creme cheese and pesto.

## Shopping List



Green pesto



Cheese



Egg



Creme cheese



Puff pastry x2



1.

Pre heat your oven to 190°. Grate your cheese so that you've got it ready and then roll out your puff pastry into as big of a square that you can- cut it into a triangle.

Do the same for the second puff pastry (try and make them the same size).

Cover one of the puff pastries in creme cheese, followed by the pesto and then the grated cheese. Then place the other puff pastry over the top.



2.

Imagine there's a inch wide line going from top to bottom. you want to use your knife to cut out either side of the line, Around an inch and a half wide. Do this from top to bottom making your cheese twists.

Gently pick up each part and twist with your hand.



3.

After, brush your egg wash on and then place more cheese on top.

Bake for 15-20 mins and enjoy.



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