

Pink Christmas tree with Pink Queen Cheese

Informations

People : 4

Preparation : 30 min.

Cooking time : 20 min.



Ingredients

- 200 g grated Pink Queen Cheese
- 2 sheets of ready rolled puff pastry
- 1 egg yolk

Preparation steps

1. Preheat the oven to 200°C (thermostat 6-7).
2. Unroll the two puff pastry sheets and place them on top of each other. Cut them into a triangle shape and separate the two sheets. Generously cover one sheet with grated Pink Queen cheese, leaving a 3 cm strip of pastry around the edges.
3. Place the second sheet back on top and seal the edges with a fork.



4. Using the flat of the knife, draw a rectangle from the top to the bottom of the triangle to form the trunk. Cut out the base of the foot from the pastry.
5. To make the branches, slice the sides of the tree into horizontal 2 cm wide strips to form branches, leaving the centre uncut to form the trunk. Twist each strip.
6. Place your Christmas tree on a baking tray lined with greaseproof paper and brush the puff pastry with the beaten egg yolk.
7. Bake in the oven for 20 minutes.
8. Serve hot as an aperitif.

? **Tips and Ideas:** Have fun decorating your tree with cherry tomatoes for baubles and slices of smoked ham for tinsel.







