

Pesto and Cheese Christmas Tree



Ingredients

2 x 320g packets ready-rolled puff pastry
50g pesto
80g cheddar, grated
1 free-range egg, beaten
2 tsp sesame seeds, optional
salt and freshly ground black pepper, to taste
Recipe tips

Method

Preheat the oven to 180C and line a baking tray with greaseproof paper.

Lay the two sheets of puff pastry one on top of the other on the lined baking tray, taking care not to allow them to stick together. Cut into a long triangle shape. Cut a little stump for the end of your tree at the wider end, remove and reserve any scraps of pastry covered in the fridge.

Carefully peel the top layer of pastry off the 'tree' and set to one side.

Spread the pesto over the base and sprinkle with the cheese before sandwiching the base with the reserved layer of pastry to cover.

Starting at the pointed end, using a sharp knife, cut evenly spaced lines on each side that get longer towards the base of the tree. Make sure to leave a gap running up the middle as the trunk of the tree.

Starting on one side, take two of the strips and twist them together. Repeat on both sides.

Remove any scraps from the fridge and, using a cutter (or just with a knife freehand) cut decorative stars, placing a large one at the top of the tree and smaller ones along the middle.

Brush with beaten egg all over, season to taste with salt and pepper and sprinkle with the sesame seeds, if using.

Bake in the oven for 20 minutes. Allow to cool slightly before serving.