



“Millefeuille” puff pastry like a Xmas tree with Nutella®

Cakes / Mini Cakes | Mid-afternoon | Mid-morning | Christmas

👤👤👤 | 30 minutes ⌚ | 🍪🍪🍪

For 15 portions

- 200 gr Nutella
- 3 sheets of puff pastry of 275 gr stretched
- 1 beaten egg
- Icing sugar

TOTAL PREPARATION TIME: 35 MIN



1. Using a 2-size star-shaped cookie cutter, cut 30 large stars and 45 small stars.



2. Place the stars on a tray lined with baking paper. Brush with beaten egg and bake in the oven at 200°C for 10 minutes.

3. Cool to room temperature.

PRESENTATION



1. Put a big star at the base of the tree and cover the central part with Nutella.

2. Place another big star and repeat the same operation for 2 more times with 2 small stars.



3. When you have the trees assembled, add Nutella on top and finish with a small vertical star.

4. Sprinkle some icing sugar on the top using a sieve.