



"Millefeuille" Puff Pastry with Nutella®

Pastry | Vegetarian | Snacking | Christmas

40 minutes 🕒 |

Serves: 15

Ingredients

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

PREPARATION

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.