

Cheesy Christmas Tree

Ingredients:

500g puff pastry
2 eggs, beaten
2 teaspoons dried thyme
2 teaspoons paprika
1 teaspoon garlic powder
Salt and pepper, to season
200 g Cheddar cheese, grated
Flour for rolling pastry

Resources: rolling pin, mixing bowl, knives, teaspoon, baking parchment, baking tray.

1. Preheat oven to 200°C (180°C fan).
2. In a mixing bowl, add the grated cheese, thyme, paprika, garlic powder, salt and pepper. Mix thoroughly.
3. Cut the pastry block in half and roll out each half of the pastry to roughly 30cm x 30cm squares.
4. Place one sheet of puff pastry on the prepared baking tray. At the bottom of the sheet, cut a small tree trunk, about 2.5cm tall and wide in the centre of the sheet. Cut away the bottom of the sheet to the sides, then remove excess pastry. On either side, cut up towards the top-centre of the sheet to create a tree shape. Remove excess pastry on either side. The result should be a tree shape.
5. Cover the pastry tree with 150g of the seasoned cheese, spreading all the way to the sides.

6. Roll up the second sheet of puff pastry and place on the tip of the tree; roll down towards the bottom. Lightly press down and carefully cut along the shape of the tree. Pull away excess pastry.
7. Create branches by cutting horizontally across the tree, leaving a space lengthwise in the centre all the way from the trunk to the top tip of the tree. Cut so each branch is about 2cm wide.
8. Twist the branches away from you, trying to get in 2 turns on the lower branches. Continue moving up the tree, twisting away from you as you go.
9. Brush the entire tree with beaten egg. If desired, cut a star out of the excess pastry and place on top of the tree, then brush with egg. Sprinkle the remaining cheese carefully across the trunk and branches.
10. Bake in the preheated oven until a deep golden brown, about 20 minutes.

