



Recipe

CHRISTMAS

Serves: 8-10

CHOCOLATE ORANGE TREE

Takes: 30mins

- 2 ready rolled puff pastry
- 6tbsp chocolate spread
- Zest of 2 oranges
- Splash of orange juice
- 1 egg beaten
- Ice cream, to serve

1. Unroll your pastry and use a knife and template to cut them into basic triangle Christmas tree shapes, and place one on a baking tray lined with baking paper

2. In a bowl, beat the chocolate spread, orange zest and juice together. Spread the mix over one of the pastry trees and carefully lay the second pastry over the top to make a sandwich.

3. Use a knife to make slices all the way up the sides of the tree. Take each scored section and carefully twist it over twice to form the spirals of pastry branches.

4. Use the excess pastry to make a star at the top, and then brush with beaten egg and bake in the oven at 180C for 15-20mins, until golden brown on top.