



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

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

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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.