

Sweet or savory puff pastry trees

PORTIONS	PREPARATION	COOK TIME
12	1 hour	15-20 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Puff pastry sheet PSM-16
Quantity: 2

¼ cup	Melted unsalted butter
¼ cup	Granulated sugar
1 tsp	Cinnamon
	Powdered sugar, to garnish
	Soft chocolate squares

SAVORY TREES

For the savory version, replace the filling with grated parmesan cheese and dried herbs or your favorite spices such as garlic powder, onion powder, paprika or taco seasoning. And for the stand, use a square of your favourite hard cheese.

Dip options for savory variations are pesto, spinach artichoke dip, pizza sauce, cheese fondue or your favorite savory sauce.

NOTE: Trees are best eaten immediately or within 24 hours.

Preparation steps

STEP 1

Line a pan with parchment paper. Thaw the puff pastry sheets for 30 minutes at room temp. Cut the sheets in two. Place one sheet down on parchment paper. Combine the cinnamon and sugar in a small bowl.

STEP 2

Brush half of the melted butter on one side of the puff pastry dough. Then, sprinkle with cinnamon and sugar mix.

STEP 3

Gently place the second half of the puff pastry on top. Use a pizza roller cutter or a knife to slice into long 1-inch-wide strips. Then, use your hands to roll up the dough accordion style. Put a wooden skewer through each tree, then place on a parchment paper-lined baking sheet. Brush the remaining melted butter on each tree.

STEP 4

Place the baking sheet in the freezer for 10 min. This helps the tree shape to get set.

STEP 5

Remove from freezer. Bake for 15 to 20 min at 350°F or until puffy and just barely golden brown.

STEP 6

Finally, remove the puff pastry trees from the oven. Lightly dust with powdered sugar if desired. Place a soft chocolate square candy at the base of each skewer so that the trees stand up.