

# Puff pastry Christmas trees



## Consejo del chef

You can combine several sweet creams to assemble these little trees —they are simply great with chocolate cream.

## Raciones para 4

1 Puff pastry sheet

Sugar

Dulce de leche or chocolate cream

Icing sugar

Forest fruits

- 1 Unroll the puff pastry sheet, sprinkle with sugar, and use a rolling pin over the surface to press both ingredients.
- 2 Use star-shaped cookie cutters with different sizes to make your puffy pastry stars.
- 3 Place the stars on an oven tray with parchment paper and bake at 200°C for 5 minutes.
- 4 Spread dulce de leche and assemble your trees. Sprinkle icing sugar all over and decorate with forest fruits.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/arbolitos-navidad-hojaldre/>

