Pesto & Cheese Christmas Trees



Ingredients

Pastry:

1 teaspoon of salt

300g fate low protein all-purpose mix (extra for dusting)

200g cold butter

150mls cold water

Toppings:

Fresh Basil leaves

50mls olive oil

1 pack Violife Mature cheddar slices

Other toppings:

Garlic puree with violife cheese

Tomato puree with violife cheese

Method

1. Preheat the oven to 180 degrees Celsius and soak some skewers in a bowl of water.

2. Dissolve the salt in the water

3. Rub Fate low protein all-purpose mix and the cold butter together gently between your fingertips so that small pieces of butter remain.

4. Add the salty water to the dough and form a ball with your hands. Cover the bowl with cling film and lave to rest in the fridge for at least 10 mins.

5. Dust your countertop and roll out the pastry dough.

6. Blend your fresh basil leaves and add to a little dish with your olive oil. and mix with a spoon. Gently brush the pastry with your pesto oil and cover the pastry in slices of Violife cheese.

7. Cut the pastry into long strips (1 inch wide) using a knife or pizza cutter.

8.Carefully take one strip and create folds on top of one another and push through a long skewer. Place on a baking tray.

9.Bake in the oven for about 20-25 minutes until they start to go golden brown and harden.

10. Take out of the oven and allow them to cool fully.

11. Cut little triangles out of a violife cheese slice and make a star shape for the top of the christmas tree and enjoy!



