



APÉRO PUFF PASTRY TREES

Preparation: 10 minutes

Baking time: 20 minutes

Ingredients (for 8 pieces)

- 1 rectangular puff pastry
- 100g herb cream cheese
- 150g ham
- 1 egg
- 8 wooden picks
- Optional: Black sesame seeds

Preparation

1. Place the wooden picks in water for 30 minutes (so that they do not burn in the oven).
2. Preheat the oven to 220 degrees. Lay out the puff pastry and brush with the herb cream cheese.
3. Place the ham on the coated puff pastry. Cut the puff pastry in eight strips of equal size.
4. Fold in the strips and place them lengthwise in a fir tree shape. Skewer them with the wooden picks, place on a baking tray lined with baking paper and brush with a whisked egg. If you like, you can sprinkle some black sesame seeds on top.
5. Bake for around 20 minutes until the pine trees are nicely golden brown.

Tip:

The puff pastry fir trees look wonderful on a large aperitif plate.

The aperitif plate can be filled with cheese, dried meat and fruit as desired. With Kambly ApériSticks Potato & Rosemary and ApériSticks Beetroot, Kambly Ficelles au Fromage et aux Légumes and Ficelles aux Olives Vertes et Noires, guests can enjoy a wide selection of delicious aperitif pieces.

