

# [Spinach & Fetta Puff Pastry Christmas Tree](#)



Wow any festive table this Christmas with this fun savoury treat. For a sweet version, check out the [Cinnamon Puff Pastry Christmas Tree recipe](#).

Recipe supplied by [Made By Mandy](#).

## **Ingredients**

2 sheets Black & Gold Puff Pastry, thawed

200g baby spinach

100g Community Co Danish Style Fetta

50g Community Co Tasty Cheese

½ tsp garlic powder

Pinch of salt and pepper, to taste

2 eggs

1 tsp sesame seeds, to sprinkle

1 tsp Nigella seeds, to sprinkle

## Method:

1. Preheat the oven to 180°C (fan-forced) and line a large baking tray with parchment paper.
2. Bring a pot of water to the boil, add the baby spinach, and blanch for about 1 minute. Drain, then wrap in paper towel or a clean tea towel and squeeze out any excess water. Finely chop.
3. In a large mixing bowl, combine the spinach, fetta, tasty cheese, 1 egg, garlic powder, salt and pepper. Mix until well combined, then set aside.
4. Lightly flour a clean surface and roll out both puff pastry sheets until slightly larger. Cut each sheet into a large Christmas tree shape (a big triangle with a small trunk cut from the excess pastry).
5. Place one tree on the lined tray and spread the spinach and cheese mixture evenly over the surface, leaving a small border. Lay the second puff pastry tree on top and gently press around the edges to seal.
6. Using a sharp knife, cut horizontal slits along both sides of the tree, about 2 cm apart, leaving a 5–6 cm strip intact down the centre. Twist each strip 1–2 times to form the branches.
7. Beat the remaining egg and brush it over the pastry. Sprinkle with sesame and nigella seeds and bake for 25–30 minutes, or until puffed and golden brown, then serve.