

Spinach & Dill Christmas Tree Pastry



Ingredients

- 180g frozen spinach, thawed and patted dry
- 150g vegan cream cheese and add 1/2 tsp dried dill, mis to combine
- 2 garlic cloves, minced
- 1/2 tsp salt
- 1/2 tsp onion powder
- 1/4 tsp pepper
- 1/2 cup grated cheese
- 2 sheets puff pastry
- soy milk to brush

Method

- In a large bowl, add in spinach, cheese mixture, garlic, salt, onion powder and pepper. Mixing to combine
- Lay out a thawed sheet of puff pastry and cut one large triangle, using the offcuts and forming a second triangle.
- Layer half the mixture onto one triangle and spread evenly. Evenly spread some grated cheese before placing the other triangle on top, making sure to press down the sides.
- With a sharp knife, slice from the middle of the triangle to the edge about every inch down the triangle. Don't slice all the way across as we want to keep the middle intact.
- Grab each 'branch' and twist it slightly.
- Brush with soy milk to give it a golden crisp
- Place in oven at 200c for about 20-25 mins or until slightly golden.

