



Pull-apart Christmas tree

30'
Hands on

60''
Hands off

30'
Cook Time

30-32
Portion(s)

2
Difficulty



Ingredients

- 300 g water
- 16 g yeast
- 35 g granulated sugar
- 350 g all-purpose flour
- 150 g hard flour
- salt

To assemble

- 200 g mozzarella, balls
- 100 g butter, melted
- 50 g sesame seeds
- 50 g sesame seeds, black
- 50 g poppy seeds
- 100 g gruyere cheese, grated
- 100 g cheddar, grated
- 1/4 bunch parsley

To serve

- cranberries

Method

- In a bowl add the water, the yeast, the sugar, and whisk well.
- Add the flour, salt, and knead well until there is an elastic dough. This process can be also done in the mixer with the hook attachment.
- Transfer to a bowl, cover with plastic wrap, and let it double in volume.
- Preheat the oven to 180° C (350° F) set to fan.
- Cut the dough into 20-30 g pieces and shape into balls.
- Press each piece with your hand a little and add one of the mozzarella balls. Stuff the mozzarella into the dough and set aside.
- Dip each dough ball into the melted butter and sprinkle with the sesame seeds, black sesame seeds, poppy seeds, gruyere cheese, cheddar, and parsley. You want each dough piece to have a different coating.
- Transfer to a baking pan lined with parchment paper, shaping a Christmas tree.
- Bake for 30 minutes and serve with the cranberry sauce.

Διατροφικός πίνακας

Nutrition information per portion

153 Calories (kcal)	8.5 Total Fat (g)	4.3 Saturated Fat (g)	13.0 Total Carbs (g)
8%	12%	22%	5%
1.2 Sugars (g)	5.7 Protein (g)	1.1 Fibre (g)	0.21 Sodium (g)
1%	11%	4%	4%