



## FRENCH CHRISTMAS TREE WITH HAM, CHEESE AND NIGELLA

### INGREDIENTS:

- 2 packaging Sokoliki toast ham
- 1 sheet puff pastry
- 3-4 tablespoons tomato sauce
- 1 tablespoon dried oregano
- 1 tablespoon nigella
- 1/2 cup grated yellow cheese
- 1 whisked egg

### PREPARATION:

1. Unroll the puff pastry, then using a pastry cutter/cookie cutter, cut out stars in 3 sizes and place them on a baking tray lined with baking paper. Cool the dough scraps and roll out again so that the whole sheet is used. Cut out star shapes from the ham in an amount corresponding to those prepared from the puff pastry.
2. Cover the pastry stars with tomato sauce and sprinkle with oregano. Next, lay out the ham stars (use also the trimmings, cutting them with a knife), sprinkle evenly with a thin layer of yellow cheese and the nigella. Brush the 2-3 smallest stars with just a whisked egg. Using a small brush, also brush the sides of all the stars. Place the baking tray in an oven preheated to 220 degrees C. Bake the for about 10-12 minutes, until the pastry starts to brown nicely.
3. Place the cooled stars on top of each other, in order from largest to smallest, to form the branches of a Christmas tree. Gently insert a toothpick through the centre, at the tip of which should be an empty star.