

Pull-Apart Christmas Tree Recipe *By Nanor Demirjian*

Ingredients

- 1 package pizza dough
- Egg wash (1 egg whisked with 1 tbsp water)
- 100 grams gouda, cut into 2.5cm square pieces
- 50 grams melted butter
- 60 grams finely grated Parmesan
- 1 tablespoon. chopped parsley
- 1 tablespoon Thinly sliced basil and rosemary (optional)
- 1 clove garlic, crushed (optional)
- Marinara sauce, warmed (for dipping)

Instructions:

1. Preheat oven to 220 degrees C. Line a large baking sheet with parchment paper.
2. On a floured surface, divide pizza dough into two pieces. Cut each piece into 17 pieces (total of 24 pieces of dough).
3. Wrap a piece dough around each piece of mozzarella, forming a tightly sealed ball. Place balls seam-side down on the baking sheet in the shape of a Christmas tree (they should be touching).
4. Brush egg wash on dough balls and bake until golden 15-20 minutes.
5. Whisk together melted butter, Parmesan and herbs (and garlic, optional). Take out Christmas tree from oven and brush the butter mixture on baked pizza dough balls. Serve warm with marinara for dipping.

NANOR'S COMMENTS

I recently came across this recipe and though it would be really festive and fun to make. It turned out to look great and tasted even better! Since you can pull apart each piece it's a nice finger food to share with others.

Happy holidays!

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