

Buttery Herb Christmas Tree

Our Buttery Herb Christmas Tree is a fragrant & herby treat to share.

- 2 tbsp sugar
- 1 tsp salt
- 60g soft butter - cubed
- 400g strong bread flour
- 1 sachet Quick easy bake yeast (7g)
- 115ml milk – at room temperature
- 2 tbsp warm water
- 1 large egg – at room temperature

For the herb butter:

- 60g soft butter
- 2 tbsp chopped soft herbs
(Parsley, oregano, chives — whatever you have to hand)
- ¼ tsp chilli flakes or cayenne
- 1 tsp each nigella and sesame seeds to decorate

Method:

- Using a large bowl add all of the dry ingredients and the butter.
- Beat together the milk, water and egg and pour this mixture into a well in the centre of the dry ingredients. Gradually mix together to form a firm dough.
- Knead the dough on a lightly floured surface until smooth and elastic. This will take about 6 or 7 minutes. Lightly oil another large bowl. Add the dough, cover and leave the dough to rise until doubled in size in a warm place.
- You can of course do this in a bread maker if you have one – following the machine instructions on the dough setting.
- Whilst the dough is rising combine all the herb butter ingredients and set aside a tablespoon for the final glaze.
- When the dough is ready, turn it onto a lightly floured surface and knead briefly. Roll out into a sheet about 2 - 3mm thick.
- Cut out seventeen 8cm circles, you may need to re-roll the scraps for the final few.
- Spread the herb butter on the centre of each circle leaving a thin unbuttered rim around the edge.
- Using the back of a knife, make a crease off centre on each circle.
- Fold along the crease.
- Pre heat the oven to 180°C / 160°C Fan / 350°F and line a 30cm baking sheet with baking paper.
- Place one folded circle at the top centre of the baking sheet, and arrange 14 more circles in rows below to form a tree shape.
- Moisten the dough with water where it overlaps to get a good seal.
- Use the remaining 2 circles to make the trunk.
- Melt the reserved herb butter and brush all over the tree and sprinkle with the seeds to decorate.
- Leave the tree in a warm place, lightly covered, to rise for about 40 minutes, before baking for 15 – 20 minutes.

A great 'tear and share bread' to serve warm with dips or cheese, or as a side to your meal.

