



Baileys Tear 'n' Share Christmas Tree

with Baileys Caramel Sauce, Chocolate and Pecans

Baileys Caramel 35-40 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Pecan Nut Halves



Baileys Caramel Sauce



Chocolate Chips



Pistachios



LET'S MAKE CHRISTMAS EVEN SWEETER

Introducing our decadently sweet and irresistibly smooth Baileys Caramel Sauce, perfect for indulgent drinks & desserts!

Pantry Items
Milk, Icing Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking paper and baking tray.

Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13	1 pack
Pecan Nut Halves 2	25g
Baileys Caramel Sauce** 7	75g
Chocolate Chips 11	100g
Pistachios 2	50g

Pantry	Quantity
Milk*	2 tbsp
Icing Sugar*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1776 /424
Fat (g)	23.7
Sat. Fat (g)	10.2
Carbohydrate (g)	45.2
Sugars (g)	23.6
Protein (g)	6.3
Salt (g)	0.66

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 7) Milk 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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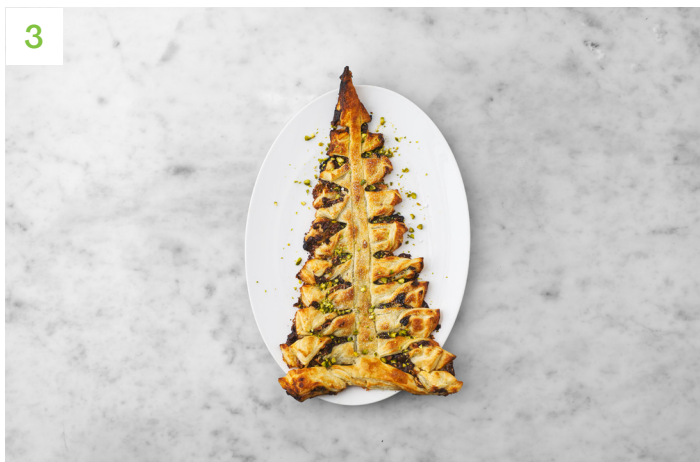
1



2



3



Prep the Pastry

a) Preheat your oven to 200°C/180°C fan/gas mark 6. Remove the **puff pastry** from your fridge and allow to come up to room temperature

b) Roughly chop the **pecans**.

c) Unroll the **pastry** (keeping it on its baking paper).

d) Lay the **pastry** vertically, then make a diagonal cut from the centre of the top edge to the bottom left corner, and repeat to the right corner to create 1 large and 2 small triangles.

Fill the Tree

a) Place the **2 smaller triangles** on a lined baking tray, with the longest side of each triangle touching.

b) Spread the **Baileys caramel sauce** over the **pastry** on the baking tray, then sprinkle over the **chopped pecans** and **chocolate chips**.

c) Place the remaining **large pastry triangle** on top of the **fillings**. Gently press down the **pastry** to secure the **fillings**.

d) Leaving a 2-3cm section down the middle of the triangle, cut horizontal lines up both sides of the triangle, approximately 2cm apart. These are your branches!

Serve Up a Festive Treat

a) Twist each branch 1-2 times, then brush the **milk** (see pantry for amount) over the top of your **pastry tree**.

b) Pop the **tree** onto the middle shelf of your oven until puffed and golden, 20-22 mins.

c) Meanwhile, remove the **pistachios** from their shells, then roughly chop.

d) Once baked, transfer your **Baileys Tear 'n' Share Christmas Tree** to a serving platter. Dust with the **icing sugar** (see pantry for amount) and sprinkle over the **pistachios** to finish.

Enjoy!

IT'S NOT CHRISTMAS WITHOUT BAILEYS

Scan the QR code with your phone to order a bottle (or two!) of Baileys Caramel Sauce

