byodo
bio vom feinsten



Pesto Christmas Tree

This pesto Christmas tree brings festive delight to the table: Fluffy mini rolls filled with savory pesto are arranged in the shape of a Christmas tree and topped with aromatic rosemary-almond crunch or green Pesto Genovese. This festive finger food from the air fryer is perfect as an appetizer, for sharing with guests, or for your next Advent dinner.

Zutaten
4 Portionen

Christmas tree
250 g Wheat flour (Type 405)
0.5 TL Sugar
0.5 TL Byodo Organic Sea Salt, Fine
10 g Yeast, fresh
1 Egg
5 EL Byodo Roast Olive Mediterranean
90 ml Water, lukewarm
6 TL Byodo Pesto Rosso
2 EL Byodo Pesto alle Genovese

Zubereitung

To make the mini rolls, mix the flour, sugar, salt, and fresh yeast in a bowl. Add the egg, 2 tablespoons of Byodo Mediterranean Olive Oil for Frying, and about 90 ml of lukewarm water to start. Knead everything into a smooth dough, adding a little more water if needed. Cover the dough with a damp dish towel and let it rise in a warm, draft-free place for about 60–90 minutes, until it has risen significantly.

In the meantime, prepare the rosemary-almond crunch. To do this, finely chop the almonds and rosemary needles. Mix both with the breadcrumbs and 3 tablespoons of Byodo Mediterranean Olive Oil for Frying in a suitable air fryer container. Toast at 190 °C for about 3 minutes, then stir and toast for another 2 minutes. Let the crunch cool afterward.

Place the risen yeast dough on a lightly floured work surface and divide it into 11 equal portions. Shape each portion into a flat circle, place about ½ teaspoon of Byodo Pesto Rosso in the center, and carefully seal the dough. Then shape it into a ball.

Lightly grease the air fryer basket with Byodo Mediterranean Olive Oil and place the mini rolls inside, leaving a little space between them. Depending on the size of the air fryer, bake in several batches at 160 °C for about 7 minutes. Then brush the rolls lightly with olive oil and bake for another 7 minutes or so, until they are golden brown and cooked through.

Arrange the finished mini rolls on a serving platter in the shape of a Christmas tree. Garnish with Byodo Pesto Genovese and sprinkle the rosemary-almond crunch on top. Best served warm and enjoyed together.