

CHEESY CHICKEN-MAYO GARLIC BREAD FESTIVE TREE

Serves 15

INGREDIENTS

For the dough:

- 5 cups self-raising flour
- 3 cups double cream plain yoghurt
- 1 tsp salt

For the chicken-mayo filling:

- 1 cup Nola Original Mayonnaise
- 1 tbsp finely chopped chives
- 2 cups shredded rotisserie chicken
- 1½ cups grated mozzarella
- Salt and pepper, to season
- 80g butter, melted
- 2 cloves garlic, crushed
- ½ cup finely grated parmesan
- 2 tbsp chopped fresh parsley

Serving suggestion:

Nola Original Mayonnaise Squeeze

METHOD

1. Preheat the oven to 180°C. Line an extra large baking tray with baking paper and grease it lightly to prevent sticking.

For the dough:

2. In a large mixing bowl, combine the self-raising flour, yoghurt and 1 teaspoon of salt and mix with a spatula until well combined.
3. Lightly flour the counter and turn the dough out onto the counter, kneading the dough for 8 minutes until smooth.
4. Divide the dough up into 30 small balls. Flatten each ball into a small circle-shape (8-10cm diameter, ½cm thick) and set aside.

For the chicken-mayo filling:

5. In a medium mixing bowl, combine the Nola Original Mayonnaise, chopped chives, shredded chicken and mozzarella cheese. Season to taste with salt and pepper.
6. Divide the chicken mayo filling onto the centre of the dough circles, leaving a 1cm rim. Wet the rim lightly with water. Fold the sides of the dough over each other and pinch the edges tightly, forming a ball.

A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, mushrooms, bread, and vegetables, arranged around the perimeter of the page.

To assemble:

7. Place the balls, seam-side down, on the baking tray in the shape of a Christmas tree, ensuring that the balls touch each other. **Chef's Tip: Start from the bottom with 7 balls and build up with one ball less per layer. Add two balls under the bottom layer to form the tree trunk.*
8. In a small bowl, mix the melted butter, garlic, parmesan and chopped parsley. Brush half of this mixture generously over the dough balls.
9. Bake for 15 minutes, brush with more of the garlic-butter mixture and bake for another 15 minutes until golden. Remove the tray from the oven and allow to cool for 5 minutes. Drizzle generously with Nola Original Mayonnaise Squeeze. Serve and ENJOY!