**PANDISTELLE TREE**

**INGREDIENTS**

• 48 star-shaped cookies + 3 star-shaped (optional)

• 300 g of fresh cream to be whipped without sugar

• 30 g of icing sugar

• 125 g of nutella

• 1 cup of cold milk or coffee and milk to wet the biscuits

**PREPARATION**

1. Whip the cream with the icing sugar until it is nice soda, to speed up this operation before starting put the bowl and whisk in the freezer or fridge for a few minutes. Melt the nutella in a bain-marie or in the microwave.

2. Quickly wet the biscuits in cold milk and place them on the serving plate forming the shape of the tree, if you do not find the star-shaped biscuits you can omit the tip.

3. With a spoon put the very fluid nutella on the biscuits, cover with the cream, you can use the pastry bag or a spoon, spread it to get a uniform layer. Make another layer of biscuits, always wet quickly in the milk, sprinkle with liquid Nutella and cover with the cream. Ultimate with the last layer of biscuits soaked quickly in milk. Store it in the refrigerator until ready to serve.