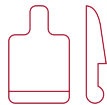




# Sausage Rolls



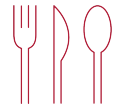
DIFFICULTY: EASY



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 12

## Ingredients

---

6 spicy gourmet sausages  
2 sheets puff pastry, cut in half  
1 egg, lightly beaten (for brushing pastry)

## Method

---

Preheat the oven to CircoTherm® 200°C.

Halve the pastry sheets.

Remove the skin from the sausages & place the sausage meat down the centre of each pastry sheet (you will need approx. 1½ sausages per sheet). Roll pastry to form a log. Cut each log into 3 sausage rolls.

Place on universal tray with baking paper. Brush with egg wash.

Bake for 20 minutes on shelf 2.

## Notes

---

Choose any type of sausages that takes your fancy.