

Sausage Puffs

18oz Puff Pastry

14oz Sausage Meat

1tsp Dried Sage

1/4tsp Salt

1/4tsp White Pepper 1 Large Egg (egg wash)

Directions:

Rollout Puff Pastry to (10x16 inch) rectangle Divide pastry into 8 equal pieces Dust with little flour, refrigerate until needed Place sausage into a bowl, add sage, salt, and white pepper, blend together Divide meat into 8 equal parts Line baking tray with parchment paper Crack the egg for egg wash, add a dash of milk Preheat oven for 340F Cover one side of the pastry with light coat of egg wash Place a sausage strip on the edge of the pastry, and half roll it Brush egg wash down the inner side of the pastry and complete the roll Complete the outer 7 in exactly the same way Brush egg wash on all the raw sausage rolls Place the tray into the preheated oven and bake for 25 minutes Serve hot or cold.

Enjoy

Jenan Afaneh