



SAUSAGE ROLLS IN PUFF PASTRY (BAYERN GOURMET)

QimiQ AVANTAGES

- Cremige Konsistenz
- Voller Geschmack bei weniger Fett
- Füllungen bleiben länger saftig



15



INGRÉDIENTS POUR 645 G

2 Blätter

[gelatine] Pâte feuilletée

50 g Vollei(er), pour badigeonner

FOR THE FILLING

300 g Wurstmasse Bayer Gourmet

80 g

1 g Sel

0.5 g Poivre blanc, moulues

0.3 g Poivre de Cayenne, moulues

3 g Chapelure

25 g Moutarde, nicht scharf

45 g Poivron rouge, coupé en dés

30 g Lauch, coupé fin

80 g Räucherwurst_Saucisse fumée, coupé en dés

80 g Cheddar, râpée

PRÉPARATION

1. For the filling: mix all of the ingredients except the cheese together well.
2. Roll the puff pastry out. Fill the sausage filling into a piping bag and pipe one strip of the filling onto one half of the pastry.
3. Brush the remaining pastry with egg and roll.
4. Cut into pieces and brush the surfaces with egg. Sprinkle with cheese and bake in a pre-heated oven at 180°C for approx. 12-13 minutes.