



SAUSAGE ROLLS IN PUFF PASTRY (BAYERN GOURMET)

QimiQ VANTAGGI

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



15



semplicement

INGREDIENTI PER 645 G

2 Blätter

[gelatine] Pasta sfoglia

50 g Uovo intero,

FOR THE FILLING

300 g Wurstmasse Bayer Gourmet

80 g QimiQ Sauce Base

1 g Sale

0.5 g Pepe blanco,

0.3 g Pepe di Caienna,

3 g Pangrattato

25 g Senape, nicht scharf

45 g ,

30 g Porro,

80 g Salsiccia affumicata,

80 g Cheddar,

PREPARAZIONE

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.