



# SAUSAGE ROLLS IN PUFF PASTRY (BAYERN GOURMET)

## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Fillings remain moist for longer



15



easy

## INGREDIENTS FOR 645 G

- 2 sheets** Puff pastry
- 50 g** Whole egg(s), to brush

## FOR THE FILLING

- 300 g** Sausage mixture by Bayer Gourmet
- 80 g** QimiQ Sauce Base
- 1 g** Salt
- 0.5 g** White pepper, ground
- 0.3 g** Cayenne pepper, ground
- 3 g** Bread crumbs
- 25 g** Mustard, not sharp
- 45 g** Red bell pepper(s), diced
- 30 g** Leek, finely sliced
- 80 g** Smoked sausage(s), diced
- 80 g** Cheddar cheese, grated

## METHOD

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.