



HALLOWEEN MUMMIFIED SAUSAGES

INGREDIENTS

3 packs of Garden Gourmet Sensational Sausage
1 pack of vegan puff pastry
Vegan butter
mustard
ketchup



Have fun with our vegan mummified Sensational Sausages on Halloween! Let your kids explore their creativity and enjoy the delicious treat of their creation!

PREPARATION

1. Fry the Sensational sausages

Fry the Sensational sausages all around golden brown and remove from the pan.

2. Cut puff pastry strands

Cut 1 centimeter strands from the puff pastry.

3. Wrap the mummy sausages

Wrap the puff pastry strings around the sausages and rub with vegan butter. Your little one can help you with this step!

4. Bake the mummy sausages

Place the sausages in the center of the oven for 15 to 20 minutes, until the puff pastry is golden brown.

5. Bring your mummy sausages to life!

Make eyes with mustard and serve with ketchup. Enjoy a spooky and delicious Halloween!

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)