



SENSATIONAL SAUSAGE ROLLS

INGREDIENTS

4 packs Garden Gourmet Sensational Sausage

4 slices puff pastry

few tbsp of vegetable milk (or 1 egg)

2 tsp black and white sesame seeds

2 tbsp teriyaki sauce

1 tbsp sriracha sauce

1 tsp coarse mustard

oil for frying



If you want to enjoy the traditional sausage rolls vegan and spicy, give our recipe a try with Garden Gourmet Sensational Sausage!

PREPARATION

1. Fry the Sensational Sausages

Preheat the oven to 190 °C. Fry the Sensational Sausages in a little oil in a frying pan until light brown. Take them out of the pan and let them cool down. Lay the dough pieces and roll them out a little further so that a sausage fits on it.

2. Cover the sausage in puff pastry

Roll each sausage into a slice of puff pastry. Seal the seam with some water. Place them seam down on a baking tray lined with parchment paper. Brush with beaten egg or milk and sprinkle with sesame seeds.

3. Bake the sausage rolls and make the sauce

Bake them in the oven for about 25 minutes until the dough is golden brown and done. Mix the teriyaki with the sriracha and mustard.

4. Let them cool, serve, and enjoy any time of the day!

Let the rolls cool slightly and cut them into quarters. Serve with the sauce. Now you have one delicious recipe for your brunch buffet or just a delicious snack to spice up your day!

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