



Puff pastry sausage rolls

15'
Hands on

25'
Cook Time

8
Portion(s)

1
Difficulty



Ingredients

- 420 g puff pastry sheets
- 50 g [BBQ sauce](#)
- 4 sausages
- 1 teaspoon(s) oregano
- 50 g mixed cheeses
- 1 egg yolk, diluted with 1 tablespoon water

To serve

- [homemade ketchup](#)
- mustard

Διατροφικός πίνακας

Nutrition information per portion

319 Calories (kcal)	22.0 Total Fat (g)	11.0 Saturated Fat (g)	22.0 Total Carbs (g)
16%	31%	55%	8%
3.1 Sugars (g)	8.9 Protein (g)	0.7 Fibre (g)	0.79 Sodium (g)
3%	18%	3%	13%

Method

- Preheat the oven to 190° C (375° F) set to fan.
- Spread the puff pastry on your working surface and cut it in half lengthwise.
- At the center of each puff pastry piece spread the bbq sauce, add the sausages, and sprinkle with the cheeses.
- Brush the edges with the egg wash and wrap into 2 rolls.
- Transfer the rolls to a [baking pan](#) lined with parchment paper and cut each roll into four pieces. Brush the whole surface of the sausage rolls with the egg wash and bake for 20-25 minutes.
- Serve with ketchup and mustard.