



## Cheesy Sausage Puff Pastry Rolls

### Description

### Introduction

Crispy, golden, and packed with cheesy goodness, these sausage puff pastry rolls are the perfect snack or appetizer for any occasion. Whether you're hosting a party, looking for a quick family treat, or preparing a special breakfast, these rolls are guaranteed to impress. With a flaky puff pastry exterior and a cheesy, savory filling, they're easy to make and impossible to resist.

### Ingredients:

- 1 sheet puff pastry, thawed
- 4 sausages (cooked or pre-cooked)
- 1 cup shredded cheddar cheese
- 1/4 cup Parmesan cheese, grated
- 1 tablespoon Dijon mustard (optional)
- 1 egg, beaten
- 1 teaspoon sesame seeds or poppy seeds for garnish
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika or smoked paprika

### Instructions:

#### 1. Prepare the Puff Pastry:

- Preheat your oven to 200°C (400°F) and line a baking sheet with parchment paper.
- Roll out the thawed puff pastry on a lightly floured surface until it is slightly larger and even in thickness.

#### 2. Assemble the Rolls:

- Spread a thin layer of Dijon mustard over the puff pastry for an extra tangy flavor (optional).
- Place the sausages lengthwise along the edge of the pastry. Sprinkle shredded cheddar cheese generously over the sausages and pastry. Add a light layer of grated Parmesan for

extra richness.

- Roll the pastry tightly around the sausages, sealing the edges by brushing with a bit of beaten egg.

**3. Cut and Season:**

- Slice the rolled pastry into evenly sized pieces (about 4-6 rolls per sausage). Place the rolls seam-side down on the prepared baking sheet.
- Brush the tops with the remaining beaten egg for a golden finish. Sprinkle sesame or poppy seeds, black pepper, and paprika over the top for a flavorful crust.

**4. Bake:**

- Bake in the preheated oven for 20-25 minutes, or until the pastry is puffed and golden brown. The cheese should be melted and bubbling.

**5. Serve:**

- Let the rolls cool for a few minutes before serving. They pair perfectly with ketchup, mustard, or a creamy dipping sauce.

## Conclusion

Cheesy sausage puff pastry rolls are a winning combination of crispy, flaky pastry and gooey, savory filling. These rolls are versatile and can be served as a snack, appetizer, or even a main course alongside a fresh salad. Their rich flavors and easy preparation make them a go-to recipe for any gathering or cozy evening at home. Once you try them, they'll surely become a family favorite!

## Category

1. Grandma Recipes

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