

Münsterland sausage rolls

Cuisine: **German**
Food category: **Pastry**



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Program steps

Preheating: 200 °C

1



Hot air



100 %



Termination by
core probe
temperature



60 °C



180 °C



70 %



2



Hot air



0 %



Termination by
core probe
temperature



74 °C



180 °C



80 %



Ingredients - number of portions - 10		
Name	Value	Unit
puff pastry	300	g
duroc pork neck	430	g
white onion	70	g
bacon diced	40	g
rosemary	3	g
garlic	2	g
ground smoked paprika	2	g
sea-salt	6	g
whole black pepper	1	g

Name	Value	Unit
egg yolk	2	pcs
water	4	pcs

Nutrition and allergens	
Allergens: 1, 3 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	279.1 kJ
Carbohydrate	11.7 g
Fat	19.6 g
Protein	14.9 g
Water	0 g

Directions

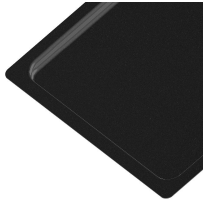
- 1) Roll out the puff pastry a little thinner and cut rectangles of approx. 20 x 10 cm, then cut 20 more strips to decorate the rolls.
- 2) Roughly chop the meat and onions and knead the spices well into the meat-onion mixture. Now mince the mixture to the desired size of the minced meat mixture.

Now form the minced meat mixture into a roll
Roll out approx. 3 cm thick (when twisting over the 20 cm wide side)
Roll out until approx. 5.5 cm thick (when twisting over the 10 cm wide side), then cut into 10 pieces of equal length.

3) Egg wash: Mix everything in a bowl. Now spread the puff pastry with egg wash on the side to be glued. Place the meat rolls on the puff pastry and roll everything together. With the overlapping side, place the rolls on a coated baking plate, brush the surface with the egg wash and attach the decorative strips and then also coat with the egg wash.

- Then bake as follows:
1. Allow to preheat
 2. 180°C hot air, 70% fan speed, closed vapor flap, KT 60°C
 3. 180°C hot air, 80% fan speed, opened vapor flap, KT at least 74°C.

Recommended accessories



Vision Bake