

Mini sausage rolls



Ingredients

- 250 grams of lean minced beef
- 10 sheets of dough for savoury pie
- 1 egg
- 1 shallot
- 3 to 4 tablespoons breadcrumbs
- salt and pepper
- snuff paprika powder
- 1 teaspoon mustard

Preparation

Defrost the sheets of dough and preheat the oven to 200 degrees. Chop the shallot and mix it with the minced meat. Add the mustard, pepper, salt and paprika powder and mix. Beat the egg and add half to the minced meat. Then add some breadcrumbs to make the mince mixture firm.

Knead 20 small sausages, about the length of half a slice of dough. Cut the sheets of dough in half once and put a sausage in front on one half and roll it loosely into it. Press the seams tightly and use a little water if necessary. Place the sausage rolls with the seam down on the baking tray. Brush them with the remaining egg and bake in the oven for about 25 minutes. Delicious with some tomato ketchup.