

de leukste taarten shop



sausage rolls

Make delicious sausage rolls, completely from scratch! Delicious as a snack or as a savoury lunch!

Boodschappenlijstje



Dr. Oetker Yeast 3x 7g

1-50-100101
€0.87



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95

Patisse Silicone Brush 27cm



P10312
€1.99



Other ingredients and necessities:

- 290 ml water (30 degrees)
- 10 grams of salt
- 1 teaspoon sugar (optional)
- 400 grams half-and-half minced meat
- 2 eggs
- ½ teaspoon nutmeg
- Pinch of ground cloves
- 1 tablespoon mustard
- Pepper/salt to taste
- 2 tablespoons breadcrumbs
- 500 grams wheat flour
- Floured countertop
- Clean tea towel
- Baking tray

Put the 500 gram wheat flour, 7 gram yeast, 10 gram salt, sugar (optional) and 290 ml (lukewarm) water in a mixing bowl with a dough hook. Make sure the yeast and salt don't touch in the bowl, sprinkle it on both sides of the bowl, once you start mixing it doesn't matter anymore. The yeast loses its effect if it comes into direct contact with salt.

Knead it on the middle position for 12 minutes into a nice elastic dough. To check whether the dough is good, take a small ball and very carefully pull it a little apart. If it pulls a thin, almost transparent membrane then your dough is perfect, if not then leave it under the mixer for a little longer.

When the dough is ready, make a ball of it that is tightly stretched. You can achieve this by 'tucking' the dough under the ball little bits at a time. When the ball springs back a little when you press it



gently, put it back in the mixing bowl with the seams facing down and cover it with plastic foil. Leave this to rise for 30-45 minutes in a warm place. You can also use the oven as a proving cabinet: to do this, set the oven to 30 degrees and put a bowl of water on the bottom.

Mix the minced meat with 1 egg, breadcrumbs, nutmeg, cloves, mustard and salt and pepper and form 12 sausages of about 10 cm in size. Place in the fridge until use.

After the "balling", press the dough flat on a floured work surface so that all the air is removed. Divide the dough into 12 pieces and roll these out into strips of about 10x12 cm.

Roll a sausage lengthwise in each rectangle and press/pinch the dough firmly together. Leave the rolls with the seam down under a clean tea towel for 30 minutes to rise.

Preheat the oven to 210 degrees Celsius (hot air oven 200 degrees) and place the rolls on a baking tray lined with baking paper. Whisk the egg and brush the buns with it. Bake the rolls in about 20-25 minutes.