COBB®

ANYWHERE BUT THE KITCHEN

Homemade Sausage Rolls

Ingredients

- 1 Roll Puff pastry
- 1 Egg (to wash)
- Flour to use on surface
- 1 Packet of store bought boerewors (can be beef or pork, but look for one with a low percentage fat)

tsp = teaspoon
tbsp = tablespoon

Directions

1. Prepare and light your COBB Cooker with a ½ a CobbleStone or 5 pieces of briquettes.
2. Place the Grill Grid, Fenced Roast Rack and the Dome Cover on your COBB Cooker and let it heat up for at least 5 minutes
3. Lay out the pastry roll on a floured surface, and cut into 6 equal rectangle blocks.
4. Squish the filling of the boerewors out and shape into a long log shape down the middle of the pastry block. Ensure the meat is tight and compact, without gaps.
5. Brush edge of pastry with egg. Then roll up, finishing with the seam side down.
6. Place on top of your Fenced Roast Rack.
7. Bake for +-40 minutes in total, or until the pastry is deep golden brown.
8. Cool slightly, serve with your favourite condiment and enjoy!