

Crispy Sausage Rolls in Puff Pastry for the Ultimate Finger Food

Golden Puff Pastry Sausage Rolls ??



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 sheet puff pastry (thawed if frozen)
- 12 small sausages or mini hot dogs
- 1 egg (beaten, for egg wash)
- Optional: Sesame seeds or poppy seeds for topping

DIRECTIONS

- 1. Prepare the Oven::** Preheat oven to 375°F (190°C).Line a baking sheet with parchment paper.
- 2. Roll Out the Pastry::** On a lightly floured surface, roll out your puff pastry sheet to thin it slightly.Cut into strips just wide enough to wrap around each sausage.
- 3. Wrap the Sausages::** Wrap each sausage with a pastry strip, slightly overlapping the edges.Seal the seam by pressing gently. Place seam-side down on the baking sheet.
- 4. Egg Wash::** Brush each roll with the beaten egg for a glossy, golden finish.Sprinkle sesame or poppy seeds over the tops if desired.
- 5. Bake::** Bake in the preheated oven for 20-25 minutes until the pastry is puffed and golden brown.
- 6. Serve::** Let cool slightly before serving. Offer ketchup, mustard, or spicy mayo for dipping.

SWAPS & NOTES

Flaky, buttery layers wrap around juicy sausages and bake to golden perfection.

They're easy to make, endlessly customizable, and always the first thing to disappear from the platter.

Why I Love This Recipe There's something wonderfully nostalgic about sausage rolls.

They're simple, satisfying, and loved by both kids and adults.

TIPS FOR SUCCESS

Keep puff pastry cold until you're ready to roll-it's easier to work with and puffs better.

Don't overcrowd the baking sheet to allow proper browning.

Cut sausages and pastry into smaller pieces for party-style poppers.

These can be made ahead and baked fresh just before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-sausage-rolls-in-puff-pastry-for-the-ultimate-finger-food/>