

Festive Garlic *Sausage* Roll Slices



Ingredients

1kg pork sausage meat of choice
puff pastry
50g **Verstegen Sliceable Garlic Sauce**, diced
Verstegen World Grill French Garden PURE
Verstegen Pink Pepper Berries PURE
rosemary sprigs

Method

Mix the sausage meat with the diced **Verstegen Sliceable Garlic Sauce**.

Place onto the puff pastry and form into a large sausage roll. Chill, overnight if possible.

Brush with **Verstegen World Grill French Garden PURE** and cut into approx. 2cm-thick discs.

Layer six slices in each tapas foil and garnish with **Verstegen Pink Pepper Berries PURE** and rosemary sprigs.

Cooking

Oven cook at 180°C for approx. 15–20 minutes. Ensure the food is piping hot before serving.

Verstegen adds that extra something.

