Sausage & Cheese Bites

Buttery pastry wrapped around smoked sausage and cheddar.



SERVES
8 (24 bites)

PREP
20 min

COOK / ASSEMBLY
22 min

Ingredients

1 sheet frozen puff pastry (about 8-9 oz), thawed

4 fully cooked smoked sausages (about 12 oz total)

3/4 cup shredded sharp cheddar

1 large egg beaten with 1 tbsp water

1/4 cup Dijon mustard, to serve

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How to Make It

1. Heat oven to 400 F. Line a baking sheet with parchment.

2. Unfold pastry and cut into four strips wide enough to wrap each sausage. Sprinkle cheddar down each strip.

3. Wrap each sausage in pastry, sealing the seam with a little egg wash. Place seam down and slice each roll into six pieces.

4. Brush tops with egg wash. Bake 20-25 minutes until puffed and deeply golden; check the sausage centers reach 165 F.

5. Rest 5 minutes and serve with Dijon.

Jane's Note

Use fully cooked smoked sausage for this recipe, and keep pastry cold before baking.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.