

Less than 45 minutes

Makes 12

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Ingredients:

- 1 Tbsp (15ml) canola oil
- 2 packets (500g) boerewors
- 2 rolls (400g each) puff pastry
- Flour, for dusting
- 1 egg yolk, whisked

Method:

1. Heat oil in a pan and fry sausage until cooked through (about 8-10 minutes).
2. Remove from heat, prick with a fork to release excess fat and cool completely.
3. Roll out pastry on a floured surface to 3mm thick.
4. Cut each roll into 6 rectangles.
5. Cut sausage into 12 pieces to fit pastry rectangles.
6. Place a piece of sausage on one end of each rectangle, fold pastry over and press sides closed with a fork.
7. Brush with egg and place on a lined baking tray.
8. Bake for 20-25 minutes, until pastry is golden.
9. Serve with your favourite dipping sauce.