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Italian Sausage Puff Pastry Roll

A recipe for Uli's Famous Mild Italian Sausage

Prep Time: 15 minutes

Cook Time: 400 degrees for 20-25 minutes

Yield: 16 single servings

INGREDIENTS:

- 1 (17.25 ounce) package of frozen puff pastry
- 1 pound Uli's Famous Mild Italian Sausage (4 links with casing removed)
- 1 large egg
- 1 Tablespoon milk or water

DIRECTIONS:

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
2. Remove casings from 4 links of Uli's Mild Italian Sausage and leave each link separated.
3. Cut each puff pastry sheet into 2 rectangles ending with 4 rectangles from two sheets of puff pastry.
4. Press one link of sausage in the middle of each rectangle so the sausage reaches the end of each pastry rectangle.
5. Whisk egg and milk for egg wash and spread egg wash onto the inside of the puff pastry around the edges of each sausage.
6. Fold puff pastry over sausage pressing long edges together so they are sealed around the sausage. Spread egg wash on each sausage roll until covered.
7. Cut pastry-wrapped roll into 4 pieces and place on parchment paper-covered pan.
8. Cook at 400 degrees for about 20 minutes (or until puff pastry is browned and sausage cooked)