



WIENERS IN PUFF PASTRY

INGREDIENTS:

- 1 packaging Sokolow wieners
- 1 packaging puff pastry
- 2-3 tablespoons mustard with whole mustard seeds
- 1 egg
- black sesame seeds for sprinkling

PREPARATION:

1. Preheat the oven to 180°C. Cut wieners into halves.
2. Roll out the dough and cut it into 12 rectangles of the same size. Spread mustard onto 6 rectangles, so that there's 1 cm of dry edge on each side. Next, put 2 sausage halves on each dough piece with mustard.
3. Make incisions on the clean rectangles leaving 1 cm of an intact dough on each side, then use it to cover the wieners. Glue the edges of the dough together using a fork.
4. Put all pieces on a baking tray lined with baking paper. Spread a mixed egg on top of each rectangle and sprinkle with sesame seeds. Put in a hot oven and bake for 15-20 minutes until golden.