

Cheeseburger sausage roll with Brugge d'Or



Ingredienten:

Ingredients to serve 4:

- 1 onion, cleaned
- 2 cloves of garlic, cleaned
- splash of olive oil
- 250 g minced meat
- 2 tbsp chopped parsley
- 1 tsp dried rosemary
- 1 egg, beaten
- 4 tbsp bread crumb
- 4 sheets of square puff pastry
- 4 slices of Brugge d'Or
- 1 yolk of egg, beaten with a splash of milk

Preparation:

1. Finely chop the onion and garlic. Sauté in a splash of olive oil. Take off the stove and leave to cool down a little.
2. Mix the minced meat with the onion-garlic mixture, parsley, rosemary, beaten egg and bread crumb.
3. Pre-heat the oven to 200 °C (convection).
4. Open a sheet of puff pastry. Spoon a thin layer of minced meat on the right-hand side at +/- 1 cm from the edge. Roll a slice of Brugge d'Or and put it at the centre of the minced meat. Cover entirely with more minced meat, and make sure that the cheese is completely surrounded by meat. Brush the yolk-milk mixture onto the remaining centimetre of dough. Fold the left-hand side of the dough over the minced meat and push the edges together with a fork. Brush egg-milk mixture on the top. Repeat with the rest of the ingredients.
5. Put the sausage rolls on a baking tray lined with baking paper. Bake in the oven for 20 minutes until golden brown.

4 personen
40 min
Main dish
1.5