



JERNEJ KITCHEN

MINI PIGS IN A BLANKET

Mini Pigs in a Blanket is a quick and easy recipe for parties and celebrations. This crowd-pleaser is delicious and easy to make with no fuss.

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| MAKES | 16 | MINI PIGS IN A BLANKET |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 20 | MINUTES |
| TOTAL TIME: | 35 | MINUTES |

MINI PIGS IN A BLANKET

16 mini hot dogs

1x 280 g (10 ounces) puff pastry,
prerolled

1 egg

1 tbsp sesame seeds

TOOLS AND EQUIPEMENT

large baking sheet

parchment paper

kitchen knife

bowl

PREPARATION

Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F or fan-assisted oven to 170 °C / 340 °F. Line a large baking sheet with parchment paper.

PIGS IN A BLANKET

Unroll the puff pastry. Cut into sixteen 5 cm x 12 cm (2-inch x 5-inch) strips. Place sausage on one end of each stripe. Roll up each and place point-side down on a large baking sheet.

BAKE

Whisk an egg and brush the pastry. Sprinkle with sesame seeds and place in the preheated oven. Bake for 20 - 25 minutes at 180 °C / 350 °F or fan-assisted oven at 170 °C / 340 °F.

SERVE

Take the pigs in a blanket from the oven and serve with your favorite sauce or dip.