

Simple cocktail sausages

Pommery® Truffle Mustard



Moutarderie
POMMERY®



4 people



10 minutes



12 minutes



Easy



Enter



Pommery® Mustard

Recipe process

1. Cut 1.5*8cm strips from puff pastry.
2. Brush 7cm long with mustard and roll around a cocktail sausage.
3. Brush the remaining 1 cm with egg yolks beaten with milk, to form a seam.
4. Gild the edges of the puff pastry and place on parchment paper or baking parchment, then bake for 12 minutes in an oven preheated to 170°C.
5. Serve warm or hot, with Pommery® Truffle Mustard.

Ingredients

250 g puff pastry

24 cocktail sausages

130 g Pommery® truffle mustard

2 egg yolks

20 g milk

Pommery® Truffle Mustard has a characteristic spicy flavour, combined with earthy, woody and sometimes musky notes of truffle. These flavours create a unique and sophisticated taste experience.

