



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳
Vorbereidingstijd: 10 min | **Bereidingstijd:** 25 min | **Totale bereiding:** 35 min
Bertyn producten: [Veggie Mince](#)

Bron: bertyn.eu | Chef: [Serge Restiau](#) | © Serge Restiau

Veggie sausage roll with seitan mince

Ingrediënten

- [1 pack of Veggie Premium Mince from Bertyn](#)
- 1 tbsp. mince herbs
- 10g binder (chia flour, cornstarch, kuzu,...)
- 1 tsp. mustard
- A pinch of nutmeg (optional)
- 1 tbsp. Extra virgin olive oil

- 1 ½ tbsp. water
- 1 egg yolk
- 1 pack of puff pastry: the quantity depends on the size of the sausage rolls.

Bereiding

1. Mix the Veggie Mince well with the rest of the ingredients.
2. If opting for long sausage rolls, weigh approx. 60g/1pcs for small ones 30g/1pcs.
3. Shape sausages from the mixture
4. While doing so, squeeze instead of roll.
5. Cut the puff pastry to the desired size, make sure that the sausage is covered with the puff pastry all the way round.
6. Place the rolls on a baking tray covered with baking paper with the closure of the dough facing down.
7. Brush them with the egg yolk
8. Bake them in a preheated oven at 180°C for 25 min.