

## Mustard Bagel Dogs



**Serves:** 10

**Profitability:**

**Author:** French's

**Ingredients:**

220g ready-made pizza dough

2 tsp French's Classic Yellow Mustard

10 hot dog sausages, drained

1 egg, beaten

1 tbsp black onion seeds

1 tbsp sesame seeds

2 tsp French's Classic Yellow Mustard Sweet

60g mayonnaise

**Steps:**

Knead the mustard into the pizza dough then lightly dust the work surface with flour and roll out to rectangle approximately 20cmx30cm

Cut the dough into 10 strips. Roll a strip round one of the hot dogs spiralling it along the sausage to the end. Repeat with the rest of the sausages

Preheat oven to 190°C

Bring a large shallow pan of water to the boil. Add the sausages a couple at a time and boil for 1 minute. Remove and drain on kitchen paper whilst cooking the remaining ones

Place the black onion and sesame seeds on a plate. Brush the sausages with the egg and roll them in the seeds until coated and place on a greased tray. Bake for 15-20 minutes until golden and puffed up

Lace the sweet mustard with the mayonnaise and use as a dip for the warm bagel dogs