

## Sausage Rockets



Preparation time: 20 minutes

Cooking time: 20-25 minutes

**Serves:** 8

**Profitability:**

**Author:** Lyle's Golden Syrup®

**Ingredients:**

8 large sausages

1 tsp soy sauce

2 tsp Lyle's Golden Syrup

225g ready-rolled puff pastry

1 egg, beaten

Handful sesame seeds

1 orange pepper

1 yellow pepper

**Steps:**

Fry or grill the sausages until golden all over. Cool. Heat the oven to 220°C

Insert a wooden skewer through each sausage. Place on a plate. Mix together the soy sauce and Lyle's Golden Syrup and brush over the sausages

Unwrap one sheet of pastry and cut into 8 strips from the shorter end. Wrap around the sausages in a spiral, taking care not to stretch the pastry, place on a baking sheet and brush with egg then sprinkle with sesame seeds. Bake for 12-15 minutes until golden

Cut each pepper in half then cut out triangles and insert them in the tips of the skewers. You may like to insert a further longer wooden barbecue skewer to make the spirals look more like rockets