

# Roll up your sleeves! SNORTING DOUGH PIGGIES



## Ingredients

- Puff pastry sheets (10 pieces)
- Can of sausages
- Skewer
- 1 Egg



Hmm... Looking for a tasty snack at home or a fun recipe for Christmas? Let's make these delicious 'Snorting Dough Piggies' together.

### Let's get started!

Before you begin, take the puff pastry sheets out of the freezer, separate them, and let them thaw. Once they are completely thawed, you can start working with them.

- 1 Preheat the oven according to the instructions on the package.
- 2 Roll each puff pastry sheet into a little ball.
- 3 Use a small piece of dough (or a small piece of the sausage) to make the ears and eyes, and 'stick' them onto the ball.
- 4 Cut the sausage into 3 pieces.
- 5 Use your thumb to make a hole in the middle of the ball and insert a piece of sausage into it.
- 6 Use a skewer to poke 2 holes in the sausage, creating a real piggy nose.
- 7 Beat the egg and lightly brush the piggies with the egg mixture.
- 8 Bake the piggies in the oven for 15 minutes (or until they are golden brown).

## Enjoy!

