



WÄINZOSSISS WREATH

Hands-on time: 15 mins – Oven: 25mins

5 Wäinzoossiss or sausages
230g all-butter puff pastry
60g wholegrain mustard

For the mustard dip:
60g cream cheese
20g mayonnaise
15g wholegrain mustard

Preheat the oven to 200°C fan.

Remove the skins from Wäinzoossiss and put all the meat into a bowl. Briefly knead with your hands.

Roll out the puff pastry and spread the wholegrain mustard in a circle approximately 10 cm in from the edge of the puff pastry.

Distribute the Wäinzoossiss meat in a circular sausage-shape all over the mustard-circle.

Fold the outer edges of the disk over the sausage meat and press down to make them stick to the puff pastry in the middle of the sausage ring.

Prick the flat puff pastry in the middle with a fork.

Cut the entire meat-filled ring into 3cm wide slices, stopping at the middle flat puff pastry so that this disk remains whole and each slice is still attached to the middle puff pastry.

Twist each meat-filled slice so that the meat now faces upwards.

Bake the wreath in the preheated oven for 25 minutes.

Meanwhile, prepare the dip: mix the cream cheese with the mayonnaise and the wholegrain mustard until smooth. Put into a bowl and refrigerate until needed.

Once the sausage wreath has finished baking, transfer onto a serving plate and put the bowl with the dipping sauce into the middle.

Break off pieces of the sausage puff-pastry and dip them into the mustard dip.