



MEAT AND SAUSAGES PUFF PASTRY



INGREDIENTS:

- ✓ 800 g. of frozen puff pastry dough
 - ✓ 800 grs. of pork
 - ✓ 120 grs. of bacon
- ✓ 3 sausages of any variety of **GRAEFKE**
 - ✓ ½ tablespoon of butter
 - ✓ 2 tablespoon of oil
 - ✓ 1 big onion
 - ✓ 2 eggs
 - ✓ 1 egg white
 - ✓ 1 egg yolk
 - ✓ ½ glass of brandy
 - ✓ Laurel
 - ✓ Thyme
- ✓ Salt and pepper (to taste)

PREPARATION:

Unfreeze the puff pastry; cut the pork in regular dice and cut the bacon and sausages; let marinate all meat with herbs in brandy, at least for three hours.

In a pan, heat the butter and the oil and saute the peeled and chopped onion; drain the meat from marinade, and discard herbs and join them the fried onion; saute it for a few minutes, remove it and let it cool.

Put this mix in the chopper and add the lightly beaten eggs and the egg white, the salt and the pepper.

Spread the puff pastry with a roller and divide it into two rectangles. Spread one of them on an oven plate greased previously; **put the meat sauce over it, leaving a margin of two inches and covered with the other rectangle, sealing the edges with beaten egg yolk.**

Pint the pastry and baked it at 180 ° C until it's golden brown and crisp.

"THE GENUINE GERMAN SAUSAGE"