

## INGREDIENTS

3 packs of Garden Gourmet Sensational Sausage

1 pack of vegan puff pastry

Vegan butter

mustard

ketchup

 6 SERVINGS

 30 MIN

 EASY

Have fun with our vegan mummified Sensational Sausages on Halloween! Let your kids explore their creativity and enjoy the delicious treat of their creation!

## PREPARATION

### 1. Fry the Sensational sausages

Fry the Sensational sausages all around golden brown and remove from the pan.

### 2. Cut puff pastry strands

Cut 1 centimeter strands from the puff pastry.

### 3. Wrap the mummy sausages

Wrap the puff pastry strings around the sausages and rub with vegan butter. Your little one can help you with this step!

### 4. Bake the mummy sausages

Place the sausages in the center of the oven for 15 to 20 minutes, until the puff pastry is golden brown.

### 5. Bring your mummy sausages to life!

Make eyes with mustard and serve with ketchup. Enjoy a spooky and delicious Halloween!

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GARDENGOURMET.COM**