



# HALLOWEEN SAUSAGE MUMMIES

These Halloween Sausage Mummies are a fun and spooky twist on a party favourite! Juicy sausages wrapped in golden pastry “bandages” and baked until crisp. They’re the perfect bite for any Halloween party.



EASY



20 MINUTES



20 MINUTES



24 SERVES

## Ingredients

- 24 beef chipolata sausages
- 1 egg, lightly whisked
- 4 sheets Black & Gold Puff Pastry
- Mustard, to decorate
- Tomato sauce, to serve

## Instructions

1. Preheat the oven to 200°C (180°C fan) and line two baking trays with baking paper.
2. Preheat the grill to medium-high heat. Grill the sausages, turning occasionally, for 6–8 minutes or until evenly browned and cooked through. Remove from the grill and allow them to cool slightly.
3. Lightly beat the egg in a small bowl and set aside for glazing.
4. Cut pastry sheets into thin strips. Wrap around sausages, leaving a small gap for “eyes.” Brush each mummy lightly with the beaten egg to give the pastry a glossy, golden finish.
5. Bake for 18-20 minutes until puffed and golden.
6. Add mustard “eyes” and serve warm with tomato sauce.

[View Video Recipe](#)