

Antwerps Worstenbrood



Serves 4 Prep 20 mins

Cooking 20 mins

Easy

Ingredients

1 block of ready bought puff pastry
1 slice bread
50ml milk
pepper, salt & nutmeg (a pinch)
2 egg yolks
500g veal or pork mince (15% fat)

1. Preheat the oven to 200C. 180C Fan/Gas 6.
2. Take the crusts of the slice of bread and soak the bread in the milk. Mix the soaked bread, pepper, salt, nutmeg and 1 egg yolk with the mince.
3. Form small sausages from the mince.
4. Roll the pastry in a square, 50 mm thick. The squares should measure 12 x 12cm. Roll up around the mince sausage and secure the ends underneath with a little water.
5. Beat the egg yolk with a little water and brush the tops of each roll.
6. Bake for 20 minutes and serve hot with a De Koninck beer or a Tripel Karmeliet.