



Pepper and Onion Sausage Rolls



TOTAL TIME

2h30



DIFFICULTY



SERVINGS

6 persons

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INGREDIENTS

DOUGH

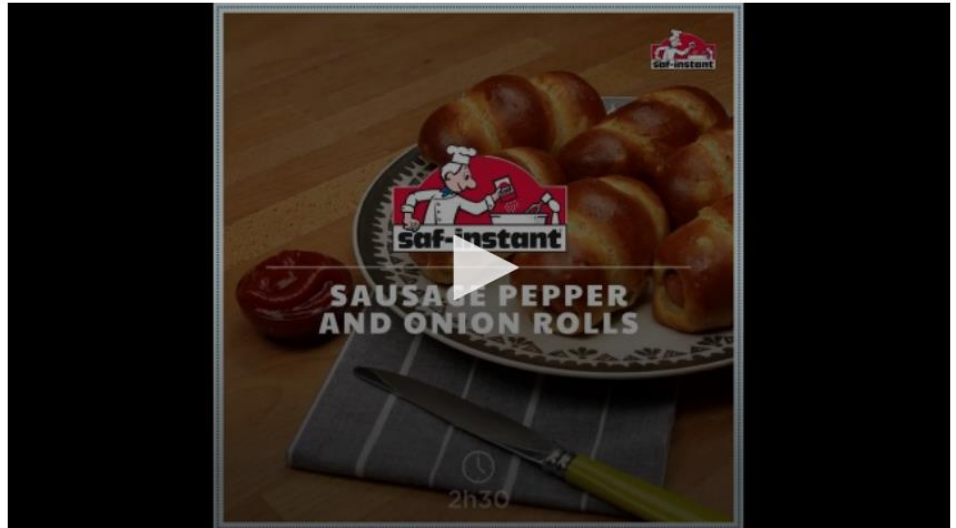
- 250g Wheat flour
- 115ml Water
- 1/4 tsp Salt
- 1/2 sachet Saf-Instant yeast 11g
- 1/2 tbsp Sugar
- 40 g Butter or Margarine
- 1 Egg
- 1 tsp White pepper
- 1/4 piece Onion

FILLING

- 6 sausages

TOPPING

- 1 egg



FEATURED PRODUCT



- 1 Finely chop the onions and combine with the pepper.
- 2 Pour the lukewarm water into a large mixing bowl and mix in the yeast.
- 3 In a mixing bowl, combine the flour, salt, sugar, egg and softened butter or margarine. Mix for 4 minutes then add the onion and pepper mixture.
- 4 Shape the dough into a ball. Cover and leave to rest for 45 minutes.
- 5 Divide the dough into 6 equal pieces.
- 6 Shape them into balls. Leave to rest for 10 minutes.
- 7 Shape into a sausage around 35cm long. Roll the dough around the sausages, leaving the edges free.
- 8 Put the buns on a baking tray, leaving space between them.
- 9 Cover and leave to rise for 45 minutes.
- 10 Brush with beaten egg. Bake in the oven preheated to 200°C for 15 minutes.