



SAUSAGE ROLL STICKS!

Perfect for a finger meal – kids love the no-fuss food on a stick!

SERVES	6
PREP TIME	60 MINUTES
COOKS IN	20-30 MINUTES
DIFFICULTY	MEDIUM

INGREDIENTS

- 8 sosatie (kebab) sticks
- 400g thin boerewors, cut into 10cm lengths
- 1kg bread dough
- 100g flour for surface prep
- 50g butter, melted
- tomato sauce and tomato slices, to serve

METHOD

FIRST STEP: BUY READY-MADE BREAD DOUGH AT YOUR FAVOURITE OK STORE!

- Preheat the oven to 180°C.
- Soak the sosatie sticks in some water.
- Allow the dough to rise for 30 minutes.
- Thread the lengths of boerewors onto the sticks.
- Fry the sausages until nearly done. Allow to cool.
- Knead the dough on a floured surface and divide equally into 8 balls. Then roll each ball into a dough 'sausage'.
- Wind the strips of dough around the sausages. Pinch each end of the dough to the stick.
- Place the sausage rolls onto a greased baking tray and leave to rise for 20 minutes.
- Brush the sausage rolls with melted butter and bake for 20-30 minutes until cooked.
- Serve with tomato sauce and freshly sliced tomatoes.