

# MUMMIES-SAUSAGES



## INGREDIENTS:

- 500 g flour
- 20 g fresh yeast
- 1 pinch of sugar
- 1 tsp salt

- 2 tbsp olive oil
- 300 ml lukewarm water
- 10 sausages

## VEGETARIAN ALTERNATIVE:

- Vegetarian sausages
- Seasoned vegetable sticks are also wonderfully suitable

Put the flour in a bowl and press a hollow into it. Mix the fresh yeast with a pinch of sugar and some lukewarm water, put it into the hollow and mix it a little bit with the flour.

Add salt, olive oil and remaining water and work into a yeast dough until a soft, non-sticky dough is obtained. Then cover and leave to rise in a warm place for about 30 minutes.

In the meantime, line a baking tray with baking paper.

Preheat the oven to 200° C top/bottom heat.

When the dough is ready, knead it again briefly and roll out on a floured surface. Cut thin strips with a pizza roller and wrap them carefully from the first third of the sausage from top to bottom to create a mummy look.

Place the mummy sausages on the baking tray and bake in the preheated oven for about 10 - 15 minutes. The top layer of dough should be a light brown colour, then remove and place on an oven rack.

The mummy sausages taste hot or cold!