



Sausage advent wreath with oven cheese

amount ingredients

2 packg	puff pastry from the cooling rack or pizza pastry
1 Stück	oven cheese for the oven
1 packg	sausages (Wiener) (15 Stück)
1 piece	egg
some	milk
pinch	salt
1/2 TL	crushed cumin

Preparation:

1

For the sausage ring, first preheat the oven to 200 ° C hot air.

Lay out the bottom of a cake tin or pizza tray with parchment paper.

Cut the sausages (depending on the length) in 5-6cm long pieces.

Since I wanted something other than just a puff pastry coat, I plaited a braid and because I had only one puff pastry, my braid was not so wide.

The strips were exactly 1cm wide, but you can still 2-3 cm wide strips cut from the puff pastry and braid into a braid.

Then the sausages are nicely wrapped in a crunchy batter.

You do that as follows:

Take the puff pastry out of the packaging and roll it out clean.

With a ruler you cut off now about 2-3 cm thick strips.

Weave a braid from 3 strips each. This is repeated until you have used up your 2 puff pastries or pizza dough.

Make sure that the braids are always the same thickness.

Wrap the braid around each piece of sausage, cut it and place the wrapped sausage pieces in a wreath on the baking tray.

The puff pastry should touch it, so that the wreath together later.

When you've finished the sausage wreath, it's time to get started.

Braid again a braid and form into a mesh.

Put these on the wreath.

I put a small piece (end of a sausage) in the middle of the stitch.

Whisk egg with milk and salt. Brush the puff pastry with it.

Now spread the scrapped caraway on it.

Rezept von Lucina-Cucina auf

<https://lucina-cucina.com/index.php/de/rezepte/weihnachtsbaeckerei/wuerstchen-adventskranz-mit-ofenkaese/262>



*Put the oven cheese in the middle of the wreath and now put it in the oven
and bake until the puff pastry is done with the cheese (about 20-25 minutes)
I wanted to decorate my wreath with some green after baking, but in the speed I forgot.
You can, for example, Spread cress or rosemary on top of it.*



Lucina's tips:



A hot Tyrolean Jagertee is in the winter time a hearty pleasure in convivial round.
The recipe certainly warms and fits perfectly with this feast.



I wish good luck and

buon appetit!!

your Lucina Cucina