Sausage Rolls (Saucijzen Broodjes)

14 oz	puff pastry	400 g
1 1/2 cups	lean ground pork	375 ml
1	egg, beaten	1
2 tsp	salt	10 ml
1/4 tsp	ground pepper	1 ml
1/4 tsp	mace	1 ml
1/4 tsp	ground nutmeg	1 ml
1	egg white, beaten	1

Preheat oven to 400F (200C)

Roll the puff pastry dough into a 1/4" (96 mm) thickness and cut into 12, 6" (15 cm) squares.

Mix the filling ingredients well. Make 12 roll of about 5 1/2" (14 cm) length. Place the filling on the dough squares and roll the dough around the filling. Brush a little water on the sealing edge and press to seal. Brush the tops of the sausage rolls with a little egg white.

Place the sausage rolls on a cookie sheet and bake in the middle of a preheated oven.

Bake 1/2 hour.