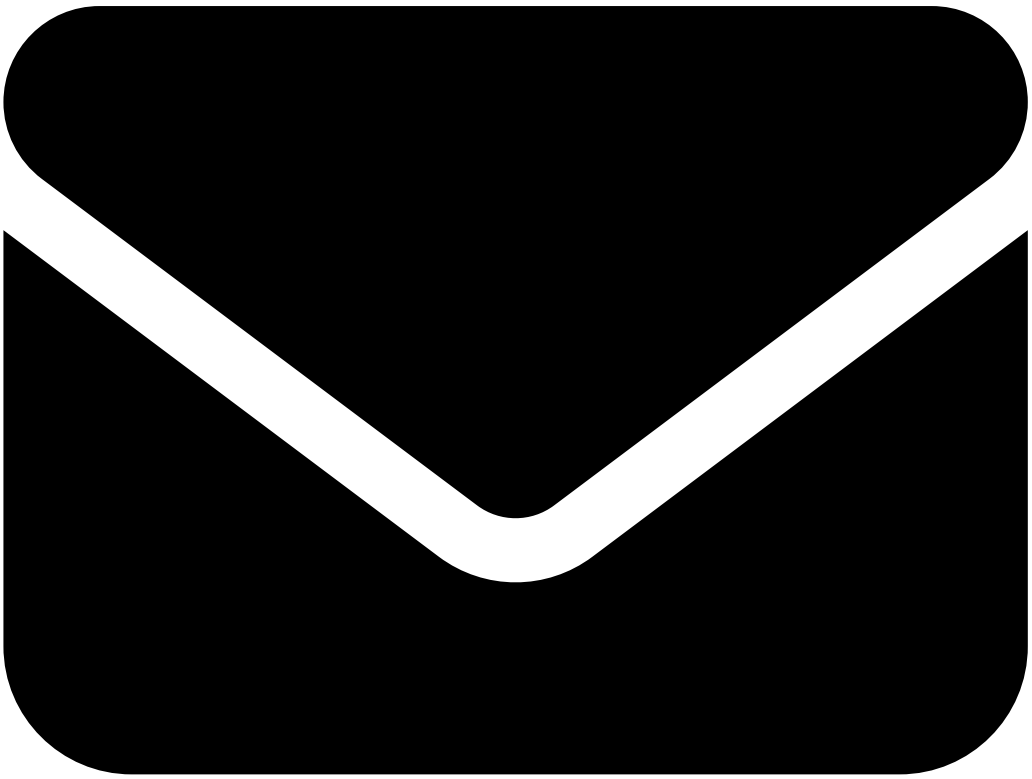
Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)

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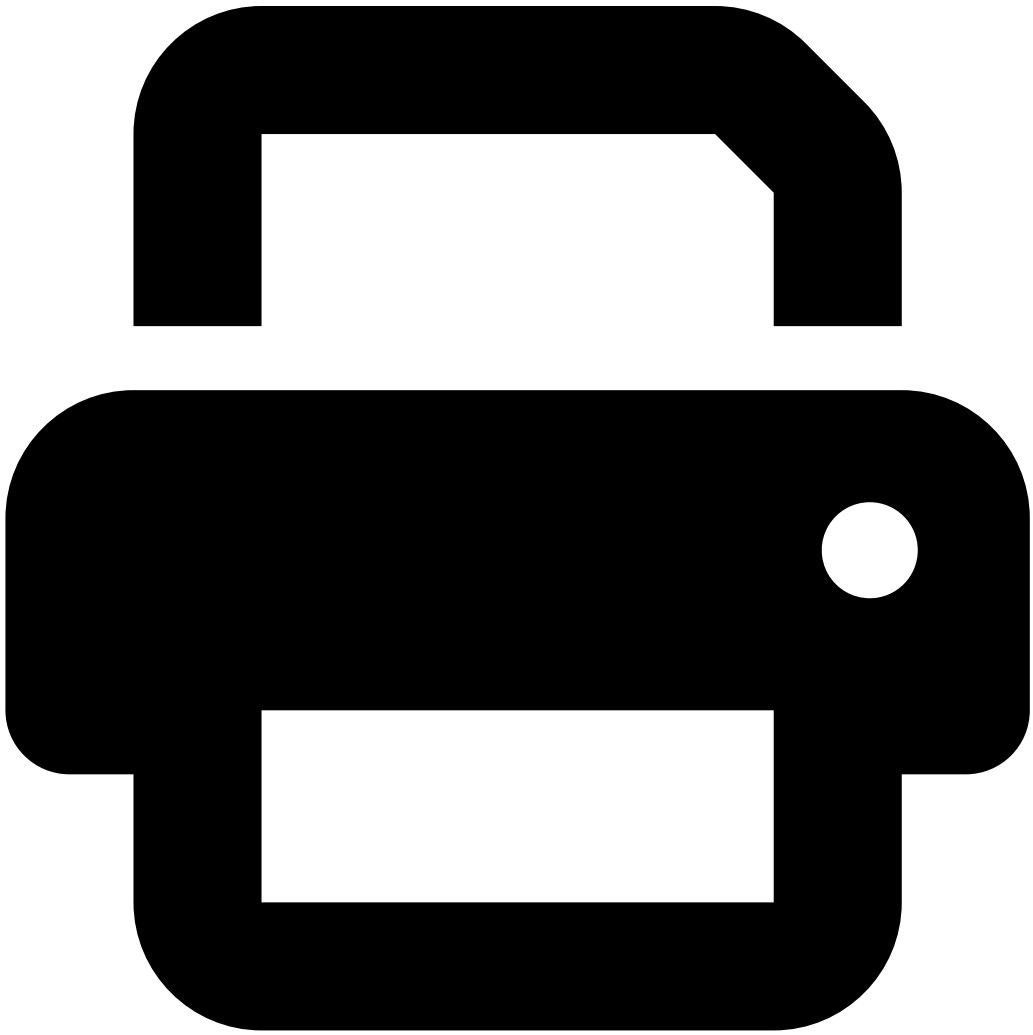
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Golden, flaky, and packed with classic Italian flavor, **Italian Sausage Rolls** are the kind of appetizer that disappears the moment they hit the table. Think buttery puff pastry wrapped around seasoned Italian sausage, kissed with garlic, herbs, and cheese—simple to make, impressive to serve, and endlessly versatile.

Whether you're hosting a holiday gathering, planning a New Year's Eve spread, or just want an easy savory bite with big flavor, these sausage rolls deliver every time.

Things to know about these Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)

- **Easy but elegant** – store-bought puff pastry does the heavy lifting
- **Classic Italian flavors** – fennel, garlic, herbs, and

Parmigiano Reggiano
- **Make-ahead friendly** – assemble and refrigerate or freeze
- **Perfect for parties** – slice small for appetizers or larger for lunch

Serving Ideas

- Serve warm with **marinara sauce** for dipping
- Pair with **spicy Calabrian chili oil** for heat lovers
- Add to an Italian antipasto platter with olives, cheeses, and roasted peppers

Make-Ahead & Freezing Tips

- **Make ahead:** Assemble rolls, cover, and refrigerate up to 24 hours before baking.
- **Freeze unbaked:** Slice, freeze solid, then transfer to freezer bags. Bake straight from frozen, adding 5–7 minutes to baking time.

Italian Variations

- **Sausage & Peppers:** Add finely chopped sautéed red peppers to the filling
- **Cheesy Mozzarella:** Add small cubes of low-moisture mozzarella
- **Spinach & Sausage:** Fold in sautéed, well-drained spinach

A Little Italian Inspiration

- Sausage wrapped in dough has long been part of Italian home cooking—from rustic breads stuffed with salsiccia to bakery-style savory pastries. These sausage rolls are a modern, party-friendly nod to those traditions, using puff pastry for ease without sacrificing flavor.
- If you loved these **Italian Sausage Rolls**, be sure to try

my other favorite Italian appetizers like **Easy Savory Puff Pastry Twists**, **[Italian Stuffed Mushrooms**, and **Shrimp Oreganata**—all simple, classic recipes that are perfect for entertaining. Don’t forget to bookmark this recipe and follow along for more Italian comfort food made easy.

Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)



These Italian Sausage Rolls with Puff Pastry are a simple yet irresistible appetizer made with flaky, buttery puff pastry wrapped around seasoned Italian sausage and baked until golden brown. Crispy on the outside and juicy on the inside, they're perfect for holiday parties, game day, brunch, or as a delicious snack. Serve them with marinara, spicy mustard, or your favorite dipping sauce for an easy crowd-pleasing appetizer everyone will love.

- 1 pound Italian sausage (sweet or hot), casings removed
- 2 sheets puff pastry, thawed
- ½ cup grated Parmigiano Reggiano
- 1 tbsp Dijon or spicy brown mustard
- 1 clove garlic, finely minced
- 1 tbsp chopped fresh parsley
- ½ tsp fennel seeds, lightly crushed (optional)

- Freshly ground black pepper, to taste
- 1 egg, beaten (for egg wash)
- Sesame seeds or flaky salt (optional, for topping)

1. ## Prepare the Filling

   In a bowl, combine the Italian sausage, Parmigiano Reggiano, mustard, garlic, parsley, fennel seeds, and black pepper. Mix gently until just combined—don’t overwork the sausage.

2. ## Roll Out the Pastry

   On a lightly floured surface, roll each sheet of puff pastry slightly to smooth seams and create an even rectangle. Cut each sheet lengthwise into two long strips.

3. ## Fill and Roll

   Spoon a line of sausage filling down the center of each strip. Brush one long edge with egg wash, then roll the pastry over the filling, seam-side down.

4. ## Chill for Clean Cuts

   Place the rolls on a parchment-lined baking sheet and refrigerate for 20–30 minutes. This helps the pastry firm up and makes slicing easier.

5. ## Slice and Bake

   Cut each roll into 1½–2-inch pieces. Brush tops with egg wash and sprinkle with sesame seeds or flaky salt if desired. Bake at **400°F (200°C)** for 22–25 minutes, or until puffed and deeply golden.

Appetizer
Italian
puff pastry Italian sausage rolls