



## **Perco en la Manta-Spanish Chorizo in Puff Pastry**

*Enjoy with a glass of Schramsberg Brut Rosé*

(Makes 40)

8 ounces puff pastry  
1 lb. mini Spanish cooking chorizo  
1 egg, beaten

Carefully lay out a sheet of puff pastry on a well floured surface. Cut 40 1"x 3" strips of puff pastry dough. Take a piece of chorizo and wrap the dough around the middle of the sausage and seal the dough together with egg wash. Place the wrapped sausage on a sheet tray lined with parchment paper. Refrigerate until to you are ready to serve.

Preheat the oven to 375°F. Bake the Perco en la Manta for 10 to 12 minutes until the dough is golden brown. Remove the tray from the oven and place the sausages on a plate lined with a paper towel to soak up any excess fat. Place on a platter and serve.

\* mini Spanish cooking chorizo can be found online at [www.latienda.com](http://www.latienda.com)

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