Sausage Rolls with Boursin & Hot Honey Mustard

When I lived in NYC, there was a bar that served surprisingly good late-night food, and their sausage rolls were one of my favorite things on the menu. Fast forward a couple years, and I'm finally making them in my own kitchen (although this time, at a much more reasonable hour).

The combination of spicy chicken sausage, creamy shallot and chive Boursin, sweet black garlic, and a touch of smoked paprika wrapped in buttery, flaky puff pastry is so good on its own, but the hot honey mustard really brings it all together. It's the perfect balance of sweet, spicy, smoky, and savory.

And the beauty of these is that you can get as creative as you'd like with the filling. Play around with different sausages, cheeses, herbs, or even add some caramelized onions or jam. Think of this recipe as a starting point rather than a set of rules!

Prep Time: 15 minutes
Chill Time: 30 minutes
Cook Time: 30–35 minutes
Servings: 8 bites

Ingredients

For the Sausage Bites:

- 2 spicy chicken sausage links, casings removed
- 1 sheet puff pastry, thawed
- 1 package (5.3 oz) Boursin Shallot & Chive cheese
- Sprinkle of smoked paprika
- A hearty drizzle of hot honey (regular works too)
- 1 tbs Black garlic, for coating
- Dried or fresh chives, for garnish
- Flaky sea salt, for finishing

For the Hot Honey Mustard:

- 1/3 cup hot honey

- 1 tbsp Dijon mustard
- Pinch of salt and pepper to taste

Instructions

1. **Prepare the Puff Pastry:** Roll your puff pastry sheet out a little just so it will fit the two sausage next to each other.
2. **Add the Black Garlic:** Sprinkle black garlic onto a clean cutting board and place your sheet of puff pastry on top, gently pressing so it adheres to the outside.
3. **Spread the Boursin:** Spread the Shallot & Chive Boursin evenly over the puff pastry, then sprinkle with smoked paprika.
4. **Add the Sausage and seasonings:** Remove the sausage casing and place 2 sausage links along the edge of the pastry and roll tightly, making sure the outside is coated with black garlic.
5. **Slice:** Once the pastry is tightly rolled, cut it into 8 evenly sized pieces.
6. **Chill:** Arrange the cut sausage rolls on a plate, cover with plastic wrap, and place in the freezer for 10 minutes to firm up the pastry.
7. **Arrange:** Transfer the chilled sausage rolls to a muffin tin, placing each piece cut-side up.
8. **Bake:** Preheat the oven to 375°F. Bake for 30–35 minutes, or until the pastry is puffed, crispy, and deeply golden brown and the chicken sausage reaches an internal temperature of 165°F.
9. **Make the Hot Honey Mustard:** While the sausage rolls bake, whisk together the hot honey and Dijon mustard until smooth.
10. **Finish & Serve:** Drizzle the warm sausage rolls with the hot honey mustard and finish with a sprinkle of dried chives and flaky sea salt. Serve warm and enjoy!