

Severed Toes



Ingredients

2 sheets puff pastry

3 skinless franks

1 egg yolk

Method:

1. Heat the oven to 200C. and line a baking tray with baking paper.
2. Cut franks in half lengthwise then into 3 pieces. Keep in the freezer while preparing the pastry.
3. Cut 6 strips from each sheet of pastry, then cut into 3 across (18 in total).
4. Wrap each frank in pastry, cut and expose the nail part of the pastry, with scissors or a small teaspoon.
5. Brush each toe with egg wash and cut 3 small incisions below the nail to resemble the toe.
6. Repeat with remaining franks.
7. Arrange on a prepared baking tray.
8. Bake for 10 to 12 minutes, or until the pastry is light golden brown.

9. Serve immediately.