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Sausage Rolls

Ingredients

1 pkt. puff pastry

1lb. sausages (you can use beef or lamb)

1 onion, very finely chopped

3 tsp. fresh sage, chopped (if you cannot get sage use parsley instead)

1 egg, beaten

Preparation Time

20

min

Cooking Time

25

min

Preparation

- 1 Preheat the oven to 200°C
- 2 Remove the skin of the sausages and put the meat in a bowl. Add the onion and sage and mix well with your fingers so that the flavours of the onion and herb are evenly distributed within the meat
- 3 Roll out the puff pastry so that it is rectangular in shape and about half a centimeter or less thick. Cut the puff pastry in half lengthways
- 4 Divide the sausage meat and place it in the center of the puff pastry, also length ways in a cylindrical shape leaving a centimeter on each side
- 5 Roll the pastry around the sausage meat. Brush the edges with the egg and seal
- 6 Brush the entire pastry with the egg and using a sharp knife cut the cylinders into smaller sausage rolls – between 3 and 5 centimeters in length
- 7 Bake for 25minutes or until the party is puffed and golden.

Cooks Note

Preparation time: 20 minutes; Cooking time: 25 minutes
