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by ewfood

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