



Sausage Rolls

Perfect for a picnic or packed lunch, this popular pastry snack is really simple to make.

Makes 8 large rolls

You will need:

1 sheet of ready rolled puff pastry

4 medium pork sausages

1 eating apple

1 free range egg

To Make:

1. Pre the oven to 200C/400F/Gas 6
2. Unroll the pastry. Keep it on its greaseproof sheet & divide in two lengthways.
3. Using a coarse grater, grate the apple into a bowl. No need to peel!
4. Remove the sausages from their skins and add to the bowl. Throw away the skins.
5. Mix the sausage meat and apple well.
6. Place half of the sausage mixture all the way along the middle of one of the pieces of pastry. Leave a gap all the way along each side but make sure it goes right to the ends. Repeat with the remaining sausage mixture and the second sheet of pastry.
7. Break the egg into a small bowl and beat with a fork. Using a pastry brush, egg wash the long edges of the pastry.
8. Fold the pastry over the mixture so that the long edges meet together. Press down with the back of a fork to seal
9. Divide each roll into four to make individual sausage rolls.
10. Using a fork, prick the top of the pastry and finish with a light egg wash.
11. Place the rolls on a lightly oiled baking tray and bake for about 20 minutes until cooked all the way through and golden brown.