

Sausage Rolls

prep time

10 mins

cook time

15-20 mins

serves

Makes 6

ingredients

1 x Puff pastry – pre rolled sheet
6 Thick pork sausages



Method

Pre heat an oven to 200°C.

On a floured surface roll out the pastry to rectangle approximately 15" long x12" wide cut into 3 sections width wise.

Place 4 sausages in the centre of each section then pastry brush along one edge with water, fold pastry over top and form a roll, then crimp the edge to seal, cut into 4 where sausages meet. Gently score the top and brush with a little milk.

Place well-spaced out onto a lined baking sheet and bake in moderately hot oven until risen and golden and cooked right through, approximately 20 minutes.

Can be served warm or cold.