



Sausage Rolls

4 Portions



Easy

up to 20 Min.



Ingredients:

For the Sausage Rolls:

320 g Ready Rolled Puff Pastry (1 pack)

400 g Pork Sausage Meat

Onion (chopped)

Garlic (chopped)

ground black pepper (1/4 tsp)

Fresh Rosemary a pinch

Thyme Leaves a pinch

1 Medium Egg (beaten)

- 1** How to make sausage rolls:
Pre-heat the oven to 200°C/180°C/ Gas Mark 6. Line a baking tray with greaseproof paper.
- 2** Place the sausage meat, onion, garlic, pepper, rosemary and thyme in a bowl and mix together to combine.
- 3** Unroll the pastry and cut in half lengthways. Take half the sausage meat mixture and place along the long edge of one of the pastry pieces in a thin sausage shape. Repeat for the remaining sausage meat.
- 4** Roll up the meat in the pastry, finishing with the join underneath and pressing to seal the join. Brush the beaten egg over the top and sides of the pastry and cut each roll into 2.
- 5** Cut diagonal lines in the top of each sausage roll using a sharp knife.
- 6** Space the sausage rolls out on the prepared baking tray and bake for 30-35 minutes, until golden, crispy.
- 7** Enjoy the sausage rolls warm or cold, once cooled store in the fridge.



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