



Sausage Rolls

Ingredients:

Sausages/Sausage meat

Puff pastry

Beaten eggs

Flour



Preparation method:

- 1** Preheat the oven to 200C.
- 2** Roll the pastry out on a floured surface.
- 3** Brush one end of the pastry with a little bit of beaten egg.
- 4** Lay a piece of sausage or sausage meat at the other end.
- 5** Roll the sausage up in the pastry to enclose it.
- 6** Score the top with a sharp knife for decoration, or prick with a fork.
- 7** Brush well all over with the rest of the beaten egg and bake in the oven for 25–30 minutes, or until the pastry has turned golden-brown and looks crisp.
- 8** Remove from the oven and leave to cool slightly before serving. Enjoy!