

Recipes: Sausage rolls





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For 20

375g ready-rolled puff pastry
400g sausage meat or your favourite sausages
1 egg, beaten
½ lemon, zested
1 tbsp chopped sage or thyme
1 tsp mustard powder
3 tbsp onion chutney

1. Heat oven to 200c /180c fan/gas mark 6
2. If you're using sausages, use a knife to carefully cut open the skins and empty out the insides into a bowl
3. Add the lemon zest, herbs and mustard powder and mix well
4. Lay out your puff pastry on a floured surface and cut in half lengthways
5. Divide the sausage mix in two and spread along the length of each piece of pastry leaving a gap of 1cm from the edge
6. Use a spoon to spread the chutney alongside the sausage mix
7. Roll the pastry over the sausage mix and using a little water and your fingers, pinch the edges together to seal
8. Use a sharp knife to cut your rolls into approx 10 pieces each, around 1 inch long

If you want you can freeze your rolls at this point and cook them from frozen at a later date for 35-45 minutes (always make sure your rolls are piping hot throughout before serving)

9. Place your rolls onto a greased baking sheet and brush with the beaten egg
10. Place in the oven for 25-35 minutes until crisp and golden

Reg Charity 203644 (England and Wales) and SC037711 (Scotland)

Happy baking x



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