

Recipes: Sausage rolls



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For 20

- 375g ready-rolled puff pastry
- 400g sausage meat or your favourite sausages
- 1 egg, beaten
- 1/2 lemon, zested
- 1 tbsp chopped sage or thyme
- 1 tsp mustard powder
- 3 tbsp onion chutney

Cake:

1. Heat oven to 200c/180c fan/gas mark 6
2. If you're using sausages, use a knife to carefully open the skins and empty out the meat 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 to, you can freeze your rolls at this point and cook them from frozen at a later date for 35 - 35 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

Happy baking x

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