

Sausage Rolls

- 1 block ready made Puff or Shortcrust pastry (approx 400-500g)
- 450g / 1lb sausage meat, or sausages, or vegetarian 'sausage'
- A pinch of herbs, salt, pepper or other seasoning as desired
- 1 egg

Method

1. Heat oven Gas 6/200°C.
2. Roll out pastry into a rectangle and cut into strips about 10cm wide.
3. Divide sausage meat into two. Roll each piece to the length of the pastry and place down the centre.
4. Brush beaten egg down one long edge of the pastry.
5. Roll pastry over the sausage so the join is underneath.
6. Cut into rolls, glaze with beaten egg, score or snip the tops
7. Bake 15-20 mins until golden.

