

Ingredients needed for: \_\_\_\_/\_\_\_\_/\_\_\_\_ Name: \_\_\_\_\_

## SAUSAGE ROLLS

### Ingredients

1 block puff pastry  
8 sausages or 200g sausage meat  
3tbsp caramelised onion chutney  
(optional)  
1 egg  
50ml milk

For a vegetarian alternative, either use vegetarian sausages, or make cheese and onion rolls:

200g strong cheddar  
1 onion



### Equipment

Rolling pin  
Baking tray  
Baking paper  
Jug  
Fork  
Mixing bowl  
Grater/zester  
Chopping board + mat  
Knife  
Pastry brush  
Container

### Method

1. Preheat the oven to 220°C/gas mark 7.
2. Cut the pastry into two blocks, then roll each out into a long rectangle.
3. Whisk the egg and milk together in the jug, with a fork.
4. Remove the skins from the sausages and mix together in a bowl, with the onion chutney (if using). Lay the mixture along one side of each pastry rectangle, about 2cm from the edge.
5. Fold the long side of the pastry over and press together,
6. Glaze with the egg and milk.
7. Slice into 2-3cm pieces and place on a lined baking tray. Seal with a fork.
8. Bake until risen and golden, for about 15-20 minutes.

If making the vegetarian cheese and onion rolls, grate the cheese and chop the onion finely. Place this mixture instead of the sausage meat (step 4) and then continue.