

# Sausage Rolls: Shop Bought Puff Pastry

## Ingredients:

- 1 Block of Puff Pastry
- 6 - 8 Sausages (Not Sausage Meat)
- 1 Tablespoon Dry Mixed Herbs
- Milk / Egg Glaze (School will Provide)
- Any Additional Ingredients of Your Choice (E.g. Onions, Peppers, Cheddar Cheese, Poppy or Sesame Seeds)



Please bring a container to carry your sausage rolls home in.

## Method:

1. Preheat oven to 200°C / Gas 6.
2. On a red chopping board, prepare sausages by removing the skins and mixing with herbs in a large plastic mixing bowl.
3. Prepare any additional ingredients that you would like to add and add to the bowl.
4. Using a flour dredger, sprinkle some flour onto the work surface. Place the pastry onto the floured work surface and cut in half. Roll the first half into a rectangular shape approximately 30cm long. Cut pastry into three pieces.
5. Place sausage meat and any additional filling ingredients down the centre of each piece of pastry. Repeat with the other half of pastry.
6. Brush edges (lengthways) of pastry with water and wrap pastry around sausage meat to create a long roll. Seal all the edges of the pastry using a fork.
7. Place the sausage rolls on the baking tray. Make sure the seals of the pastry are on the baking tray so that the sausage rolls do not burst open.
8. Brush the pastry with the egg / milk glaze.
9. Cook in the oven for 15 to 20 minutes. Use a food probe to ensure the sausage rolls have a core temperature of 75°C.

