

Sausage Rolls

- 1 packet ready made shortcrust pastry
- 4 sausages or 200g sausage meat
- Pinch salt and pepper
- 1 egg
- $\frac{1}{2}$ tsp herbs/spices (**optional**)
- Up to 50g additional ingredients e.g. diced apple, dried apricots (**optional**)



Method

- Preheat the oven to 200°C / Gas 6.
- Place the sausage meat and any flavourings into a bowl and mix.
- Open the pastry and put onto a floured surface.
- Roll evenly into a rectangle shape.
- Place the sausage meat mixture into a sausage shape down the centre of the pastry.
- Roll the sides of the pastry over the sausage meat and seal with some egg.
- Cut into even sized sausage roll pieces and place onto a baking tray.
- Bake in the oven for 20 mins.