

# Kat's Kitchen

## Sausage rolls



### Ingredients

320g puff pastry

450g pork sausage meat

1 small onion, finely chopped

2 tsp dried sage

salt

pepper

1 tbsp sunflower oil

1 egg (or milk)

### Timings

Prep time: 15-20 mins

Cooking time: 18-20 mins in a preheated oven

### Did you know?

To give these sausage rolls a Christmas lift, eat them with cranberry sauce!

### Step by step

1. Put your puff pastry on the side to warm up to room temperature (20-30 mins). Fry onions in sunflower oil on a gentle heat until soft and golden brown. Tip into a bowl and add sage, seasoning and sausage meat. Then mix together.
2. Roll out puff pastry on a floured surface into an oblong (about 0.25 inches thick) before cutting the oblong in two. Place the sausage meat mix 2/3 of the way along each pastry strip, making sure it reaches each end. Press into shape.
3. Beat the egg in a small bowl and use the pastry brush to cover the large size of exposed pastry.
4. Start to roll the pastry around the sausage meat, starting with the unwashed small top section. Keeping the pastry nice and tight to the meat, continue to roll until totally sealed.
5. Wet your finger a little and gently press along the seam. Using a sharp knife, cut the ends off to neaten. Cut each roll into 2 inch pieces and score along the top. Brush with egg mixture.\*
6. Put on a lined baking sheet and cook in a preheated oven for 18-20 minutes, until golden brown.
  - If you want to get ahead, your sausage rolls can be frozen after step 5 and eaten at a later date!