

# MINI SAUSAGE ROLLS



- SUITABLE FOR FREEZING -

WILL KEEP, COVERED AND FROZEN, FOR ONE MONTH.

FATHER'S DAY SPECIAL



# MINI SAUSAGE ROLLS

## Ingredients

- ½ small garlic clove
- handful of parsley, chopped
- 400g sausagemeat or sausages (I use frozen sausage meat from The Butchers).
- 375g pack ready-rolled puff pastry
- 1 beaten egg, to glaze

## Method

1. Heat the oven to 200C. Crush the garlic and a little salt to a paste. mix together with the parsley and stir in 50ml cold water.
2. Blend the sausage meat in a food processor (if using sausages, peel away the skins) on a high speed, pour the garlic water into the mixture, then season with pepper. Blend until combined.
3. Unroll the pastry onto a board and cut in half lengthways.
4. Divide the sausage mixture in two and spread along the length of each pastry strip in a cylinder shape, leaving a 1cm edge.
5. Tightly roll the pastry around the sausage meat and brush the ends with the beaten egg to secure.
6. Cut each roll into 10 pieces with a sharp knife, each about 2.5cm long, and arrange on a baking sheet.
7. Brush more beaten egg all over the pastry. Cook for 25–35 mins until the pastry is puffed and crisp and the meat has cooked through. Add an extra 10 mins if cooking from frozen. Eat hot or cold.