

## Sausage Rolls

Skills: Using pastry, even sizes / portioning

### Ingredients from home and take home boxes

- 1 Packet bought flaky/puff pastry (frozen or fresh)
- 8 sausages
- 1 Egg
- Remember to bring a named container to carry the dish home in.

### Equipment from school

Knife, Baking tray, bowl, flour dredger, bowl, pastry brush



### Method

- Oven on at gas mark 7 or 220°C
- Unwrap the pastry. Roll out on a floured work surface turning occasionally so that it does not stick. The strip of pastry needs to be 30cm by 20cm.
- Cut down the middle to make 2 long, thin strips.
- Break the egg into a bowl and beat lightly. Take the skins off the sausages with scissors.
- Place each strip of sausage meat on a strip of pastry. With the egg brush down the side of the pastry and roll each pastry strip around the sausage meat.
- Brush the top of the rolls with egg and cut the rolls to size. Put holes in the top to let out steam. Place on a baking tray and cook for 30 minutes.