

Puff Pastry Sausage Rolls

Great Food for a Party

These are the kind of sausage rolls you're most likely to be offered at a party. Hot and sizzling, straight out of the oven they can be truly memorable.

Ingredients

- 6 sausages or 400g / 16 oz sausage meat
- 2 x 375g / 14 oz ready-rolled puff pastry or a 450 g / 17 oz block of puff pastry
- 1 egg beaten

Preparation

Heat the oven to 200°C / gas 6.

Unroll your puff pastry sheets or roll out the block of pastry to the thickness of a pound coin.

Trim into strips of 12 cm / 4in width, as many as you have sausages. Cut the pastry strips into sausage lengths.

Now work with one piece of pastry at a time.

Place a sausage or the equivalent of sausage meat in the centre of the pastry sheet. Moisten the long edge with a little beaten egg and roll the pastry around the sausage. The ends tend to be left open.



Continue until all pastry and sausages have been used up.

Place your puff pastry sausage rolls onto greased baking sheet and brush with beaten egg. Then bake in a medium oven until puffed up and golden. This should take about 20mins.

I like them best served piping hot straight from the oven, with some tomato chilli chutney on the side. But you can, of course, leave them to cool, cut them into bite-sized pieces and serve with drinks.