





SAUSAGE ROLL

 **Prep time** 5 min

 **Bake time** 20-25 mins

 **Difficulty** Easy

Ingredients

1kg Sausage mince
2 Eggs
2 cups Fresh breadcrumbs
80ml Worcestershire sauce
2 tbsp Tomato paste
3 Premium puff pastry sheets
2 Egg yolks, lightly beaten
Sesame seeds to sprinkle
Sea salt and black pepper

Method

1. Preheat the oven to 200°C. Combine the mince, eggs, breadcrumbs, Worcestershire sauce, tomato paste, salt and pepper.
2. Cut the puff pastry into 12cm x 24 cm pieces or cut each pastry sheet in half. Divide the sausage mixture into six equal portions, roll into sausage shapes and place down the center of each piece of pastry.
3. Roll to enclose, placing the pastry seam underneath. Cut the sausage rolls into thirds and place on a baking tray lined with non-stick baking paper. Brush with the egg yolk and sprinkle with sesame seeds.
4. Bake for approximately 20 – 25 minutes or until golden and cooked through.
5. Salt and papper to taste.

Infinite Possibilities. **One Family.**

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