

THE KITCHEN

KIDS IN

Easy Mini Sausage Rolls



- Wash your hands
- Preheat oven to 220 degrees
- Line a baking tray with baking paper
- Separate pastry sheets to thaw

Ingredients

500gm Sausage Mince
5tbs Tomato Sauce
4tbs Worcestershire Sauce
1tsp Minced Garlic -heaped
1tsp Cracked Pepper
Pinch Salt
1tsp Dried Chilli Flakes (Optional)
1 Egg whisked with a fork in a cup
1 Pkt Frozen Puff Pastry



Method

Lightly mix all ingredients except the pastry and egg in a bowl with a fork, add half the egg. Now the fun bit, put on some disposable gloves and squish the mixture with your hands until combined, mixture should be quite wet.

Cut a pastry sheet into three strips, using a butter knife scoop meat up and lay an even amount along edge of pastry strip (not too much) now wet the other edge with a little water and roll pastry and meat over and press lightly to seal.

Repeat with remaining strips. Cut roll in half and then each half into three, place on baking tray using a small fork prick each sausage roll twice. Brush lightly with egg wash and sprinkle with poppy or sesame seeds (optional) Repeat with remaining pastry and meat. You will get 18 sausage rolls per pastry sheet.

Place in the hot oven for approx 20 mins or until golden. Serve with tomato sauce.

I bet you can't stop at eating just one!

Why not send us a photo of your sausage rolls! You may win a small gift!