Cheats Sausage Rolls

How to make sausage rolls at home - this recipe will make 5-6 sausage rolls depending on how thick you make them.

Ingredients:

- Pre-made puff pastry *
- 6 Sausages you like
- 1 Egg *
- Flour * for dusting
- Optional: black onion seeds or poppy seeds for decorating

Method:

1. Preheat your oven to 190˚C.
2. Remember; you should ALWAYS wash your hands before and after cooking. This is very important as you are handling raw meat.
3. Remove the casings from your sausages and whisk the egg in a bowl.
4. Roll out your pastry sheet onto a dusted surface to stop it sticking. Add your sausage meat in a line, leaving enough space to fold over the pastry and egg wash next to it.
5. "Crimp" the edges of the pastry with a fork and cut to desired length. Slit the tops, egg wash and decorate with seeds if you want to.
6. Place on a non-stick baking sheet or line a baking sheet with greaseproof paper. Bake at 190˚C for 20 minutes, allow to cool a little and enjoy!