



# Sausage Roll Recipe

For gluten-free use gluten-free pastry and sausage meat

For egg free use a brush of milk instead



## Ingredients:



sausage



meat, mixed

herbs,



puff

pastry

and



egg

or



milk



## Utensils:



wooden spoon,



teaspoon,



small



bowl,



knife,



brush

and



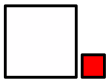
baking tray



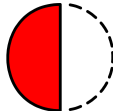
## Method:



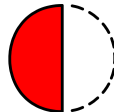
1. **Mix** the sausage meat and a teaspoon of herbs in a



small bowl.



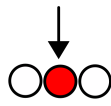
2. **Cut** the pastry in half.



3. **Split** the sausage meat in half.



4. **Roll** each piece of sausage meat into a long sausage shape.



5. Place both sausages on the middle of each piece of pastry.



6. Brush egg on the sausage meat and one side of the



pastry.



7. Fold the pastry over to cover the sausage meat. Do this for



both sausage rolls.



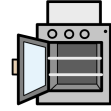
8. Pinch the pastry to make sure its is sealed and make small



cuts in the **top** of each sausage roll.



9. Brush egg on the **top** of the sausage roll.



10. Place sausage rolls on a baking tray and put in oven on



gas mark 4 for 20 minutes until golden.