



Pork & Apple Sausage Rolls

Sarah's servings: 18, Sarah's skill: Easy, Baking time: 20 mins

Ingredients

400g pork sausage meat
1 tsp dried sage
1 eating apple
320g puff pastry, ready rolled
1 egg yolk

Method

- Start by placing the sausage meat in a medium sized bowl.
- Then add the dried sage.
- Peel and core the apple and cut into $\frac{1}{2}$ cm cubes. Add to the bowl of sausage meat.
- Using your hand mix it altogether so it's all combined.
- Unroll the puff pastry and cut in half lengthways.
- Divide the sausage mixture in half and roll into two logs roughly the same length as the puff pastry, then place them in the middle of each piece of pastry.
- Brush the egg yolk down one side of each piece of pastry.
- Take the side without the egg wash over the top of the sausage then bring the egg washed side over and pinch the two edges together to seal. Roll so the seam is underneath. Repeat with the second piece of pastry.
- Place both rolls onto a baking sheet and chill in the fridge for at least 30 minutes.
- Pre-heat the oven to 220°C (200°C fan).
- Take the rolls out of the fridge and trim the edges then slice each log into small pieces.
- Brush with the remaining egg wash then with a knife or scissors cut air vents into each individual roll.
- Bake for 20 minutes.
- Serve warm or cold.