

Sausage rolls

Ingredients

1 pack of puff pastry
Sausage meat
1 onion finely chopped
1 egg

Optional additions

grated cheese
dried herbs

Method

Set the oven to 180 C / Gas 4.

Roll out your puff pastry and split into two even parts, long ways.

Add finely chopped onions to the sausage meat and lay in a row across the middle of the pastry.

Then fold the pastry together and seal down with a fork and if it keeps opening add more egg if needed. Do this with the other pastry slice.



Next crack an egg in a jug and whisk with a fork and brush the egg along the top of the pastry.

Finally, cut it into any sizes you want, and space out on a tray.



Bake in the oven for 10 minutes or until golden brown on top.