

THE CHEAT'S GUIDE

EASY SAUSAGE ROLLS



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SERVES 16 PIECES | PREP TIME: 10 MINS | COOK TIME: 20 MINS

INGREDIENTS

2 sheets of butter puff pastry

600g good quality pork and fennel sausage (or sausage of your choice)

1 egg lightly beaten

2 tablespoon Dijon mustard

2 tablespoon sesame seeds

Tomato chutney to serve

METHOD

1. Preheat oven to 200°C.
2. Line a baking tray with paper.
3. Slice the pastry square in half.
4. Remove the casing from the sausage and lay them along one edge of the pastry.
5. Brush the Dijon mustard along the side of the pastry near the sausage. Roll up the pastry, enclosing the sausage.
6. Cut into 4 pieces and place on the prepared tray. Brush with egg and sprinkle over the sesame seeds.
7. Place in the pre-heated oven. Cook for 20 minutes or until golden brown and cooked through.
8. Remove from the oven and place on a serving platter, with tomato chutney on the side for dipping.

For tips, watch the video on our socials!

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