



Flavourful Sausage Rolls

Perfect for a party, these sausage rolls pack a lot of flavour into a small pastry parcel

Serves: 4

Prepare: 20 Minutes

Cook: 30 Minutes

Difficulty: easy

Ingredients

- 1 tbsp olive oil
- 500g [organic sausage meat](#)
- 1 x 320g sheet ready rolled puff pastry
- 1 egg, beaten
- 1 tbsp sesame seeds
- 1 tbsp poppy seeds

Method

1. Preheat the oven to 200°C
2. Add your sausage meat and diced onion to a bowl and mix together
3. Unroll the pastry and cut lengthways to make two long strips, halve the sausage mix and lay each half along the edge of one of the pastry strips
4. Roll the meat up into the pastry, press lightly to seal the join underneath
5. Brush with egg and sprinkle the seeds
6. Cut each roll into four
7. Space the rolls out on a baking sheet and bake for 30 minutes, until golden and cooked through
8. Serve with a tomato chutney