

# Miss Gascoigne's 'Better than Greggs Sausage Rolls'



*These are really easy to make, quick to cook and very easy to eat! They are also great fun to make, especially squishing all the ingredients together by hand.*

# Ingredients

- *One pack of ready rolled puff pastry (I recommend the one in the green box from Aldi at 85p but any will do)*
- ▶ *A packet of your favourite sausages (you will need at least 6 fat sausages so you might need more than one pack)*
- ▶ *One small onion (optional)*
- ▶ *Salt and Pepper*
- ▶ *One egg*
- ▶ *A teaspoon of sage (optional) or a squirt of tomato ketchup (optional)*
- ▶ *Sesame seeds for sprinkling on the top (optional)*

# Method

- ▶ *Open the box of pastry and unroll it carefully- if taking it straight from the fridge leave it for 20 minutes and it will be easier to unroll.*
- ▶ *Cut it in half lengthways and leave it flat on the worktop.*
- ▶ *Carefully cut through the skin of each sausage and squeeze the middle into a large bowl.*
- ▶ *Add a small finely chopped onion if you like the flavour, if not leave it out.*
- ▶ *Season with plenty of salt and pepper and sage or ketchup if using.*
- ▶ *Now for the fun part, wash your hands really well and then get them on the bowl to mix all the ingredients together.*

# Assembling and Cooking

- ▶ *Start with one piece of the pastry and place half of the sausage mixture down the middle.*
- ▶ *Crack the egg into a small bowl and whisk it together.*
- ▶ *Using the beaten egg to seal the edges, fold the pastry and sausage into a roll shape.*
- ▶ *Repeat with the other half of the pastry and mixture.*
- ▶ *Place each sausage roll onto a lightly oiled baking tray and each roll with beaten egg.*
- ▶ *Sprinkle the top with sesame seed if using.*
- ▶ *With a pair of scissors, carefully cut three small slits in the top of each roll to let the steam escape as they cook.*
- ▶ *Place in a hot oven (gas mark 7 or 180 degrees for 25 minutes.*
- ▶ *As oven temperatures vary keep your eye on them they may need slightly less or slightly longer.*
- ▶ *These can be made with vegetarian sausages or with a mixture of chopped spinach, ricotta cheese and pine nuts.*
- ▶ **ENJOY!**