**Sausage Rolls**

(working in pairs)

*Ingredients –*

* 1 pack of ready-made puff pastry
* 1 pack sausages
* 1 egg

*Method –*

1. Prepare yourself and your work area. Preheat the oven to 180C.
2. Open the pastry and unroll so the greaseproof paper is on the bottom.
3. Cut the pastry into two long, thin rectangles.
4. Remove the skins from the sausages.
5. Place the sausage meat in a line down the centre of each rectangle of pastry.
6. Beat the egg in a foil dish with a fork.
7. Using a pastry brush, brush a thin layer of egg mixture around the outside of each rectangular of pastry.
8. Fold one of the long edges of pastry over so it goes over the sausage mixture and meets the other long edge.
9. Go around the edge of the pastry with a fork, pressing down to join the edges together.
10. Cut into small sausage rolls and place on baking tray.
11. Make some airholes with a fork and brush the tops with more egg mixture.
12. Place in oven for approx 30 minutes until cooked thoroughly.

