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| **Sausage Rolls** |

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| **http://www.healingdaily.com/detoxification-diet/essential-fatty-acids-not-margarine.jpg** | http://www.britishcornershop.co.uk/images/large/QWOP2151.jpg | http://freezerman.co.uk/store/images/sausage%20meat%20(2).JPG | http://i00.i.aliimg.com/photo/v1/1931880666/ASJ1231_500ml_16_89oz_Water_Measuring_Jugs.jpg_220x220.jpg |
| 100gMargarine | 200gPlain flour | 100g Sausage meat | 3 tblswater |



1. Add the **margarine** to a large bowl and sieve in the flour

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2. Gently rub the **flour** and **margarine** together with your hands.

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3. The mixture should end up as small crumbs.

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4. Add **3** tablespoons of **water** and mix with a spoon. Then use your hands to make it a ball.

****5. Wrap the mix in cling film and place in the fridge for **30** minutes to 'rest'.



6. Turn the oven on to 200C. Split the pastry into **3** parts. Put some **flour** on to the work surface.



7. Roll each part of the pastry into tube shapes about 30cm long.



8. Split the sausage meat into 3 parts. Roll each part into a tube shape about 25cm long.

9. Place each strip of sausage on a strip of pastry. Brush **milk** around the edges of the pastry to help them stick.



10. Roll the pastry round the sausage once. Roll the tube onto the seam.



11. Cut the strips into **3** and cut small ridges in the top of each sausage roll.



12. Grease a baking tray, place the sausage rolls on it and put it into the oven for **25 minutes**.