

Sausage Plait

Ingredients

250g readymade puff pastry

200g sausage meat/packet of sausages

1 small onion

1 tsp herbs eg oregano, chilli

1 egg



Equipment - Baking tray, flour dredger, chopping board, knife, teaspoon, large mixing bowl, measuring jug, fork, rolling pin, pastry brush

Method

1. Pre heat the oven to 190C fan/ gas 5.
2. Add greaseproof paper to a baking tray.
3. Remove the sausage meat and place in a large mixing bowl.
4. Dice the onion into small pieces, add to the sausage meat and add the herbs.
5. Break the egg into a measuring jug and beat with a fork.
6. Sprinkle some flour on the work surface. Using a rolling pin, roll out the pastry into a rough square shape, about 30 x 30cm (wider than A4 piece of paper).
7. Put the pastry on the greaseproof paper on the baking tray.
8. Now spoon the filling down the middle of the pastry in a sausage shape – leave a little gap at the top and bottom (about 3cm)
9. Cut the pastry at a slight diagonal, on either side of the filling, into 1.5cm strips, the same number each side – approximately 12 strips each side. Brush the pastry all over with the egg wash.
10. Tuck the top and bottom edges of the pastry over the filling. Starting at the top, lay the pastry strips over the filling, taking one from each side, to cross like a plait. Brush the top all over with the last of the egg. Bake for 20 mins or until golden brown.

Sausage Rolls

Ingredients

1/2 packet of puff pastry

200g sausage meat (4 sausages)

1 egg

Small Onion

Equipment

Mixing Bowl, Greaseproof paper, baking tray, measuring jug, fork, knife, rolling Pin

Method

1. Pre heat the oven to 190c or gas mark 5
2. Add greaseproof paper to a baking tray
3. Place into a mixing bowl the sausage meat and mix a little to soften.
4. Flour the surface and rolling pin and roll out the pastry into a rectangle
5. Cut into half and place the sausage meat mixture down the centre.
6. Wet the edge of the pastry with egg and fold over the pastry
7. Cut the rolls to your desired length and place on greaseproof paper.
8. Egg wash the pastry then place in the oven for 15 mins at 190°C
9. Take out of oven when golden brown.

