

# Sausage Rolls

## Ingredients

150g shortcrust pastry  
200g sausage meat

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### **for shortcrust pastry**

150g plain flour  
75g hard margarine or white vegetable fat  
Pinch of salt  
30 - 35ml cold water  
1 egg, to seal and glaze

## Method

1. Sieve flour and salt into the bowl
2. Lightly rub in lard and margarine
3. Gradually add the water to make a stiff dough
4. Turn on oven to 200°C
5. Lightly grease the baking tray
6. Roll out pastry into an oblong shape approximately 30cm by 18cm
7. Cut down the centre
8. Roll sausage meat into 2 rolls length of pastry
9. Put one roll on each pastry oblong along the outer edge
10. Dampen the other edge with water and roll up
11. Brush with a beaten egg or milk
12. Cut each roll into 6 pieces, then make two slits on top of each
13. Put onto the baking tray
14. Bake in the oven for approx 30 mins until golden brown and the sausage is cooked.
15. Cool on a wire rack.