# Recipe for Sausage Rolls

# Ingredients

1 batch of basic quick flaky pastry
200g Sausage meat or vegetarian sausage
**Ingredients for the pastry**
225g plain flour

175g **hard butter** <u>NO MARGARINE</u>   pre weighed out  -  WRAP IN TIN FOIL AND PLACE IN THE FREEZER!!!!
Pinch of salt
Cold water to mix
1 egg to glaze and seal

**Process for quick flaky pastry**
- Turn on oven to 200°C    PRE - HEATING IS VITAL
- Sift the flour and the salt into a large mixing bowl.
- Take the fat from the freezer, unwrap, use the foil to make a handle at one end of the block of butter.
- Dip the exposed end of the fat into the flour.
- Start grating the fat into the flour. Keep dipping the end of the fat into the flour to make it easier to grate.
- Use the palette knife to mix the pile of grated fat into the flour.
- DO NOT USE HANDS, THEY ARE TOO HOT AND WILL MELT THE FAT!.
- Keep stirring until all the fat pieces are coated with the flour.
- Continue until a crumbly mixture is formed.
- Now, add enough water to form a dough that leaves the bowl clean.
- Put the dough in cling film and place in the fridge for 30 mins.

# Process for the sausage rolls:

- Roll out pastry into an oblong shape approximately 30cm by 18cm
- Cut down the centre
- Roll sausage meat into 2 rolls length of pastry
- Put one roll on each pastry oblong along the outer edge
- Dampen the other edge with water and roll up
- Brush with a beaten egg or milk
- Cut each roll into 6 pieces, then make two slits on top of each
- Put onto the baking tray
- Bake in the oven for approx 30 mins until golden brown and the sausage is cooked.
- Cool on a wire rack.