

Sausage Rolls (10 portions)

500g Sausage Meat
1 medium red onion
10 ml vegetable oil
1 packet pre-rolled puff pastry
2 tsp brown sauce
1 tsp paprika
2tsp tomato ketchup
1tsp English mustard
Salt and Pepper
1tsp garlic puree
1 egg yolk

Method

1. Cut the red onion into small dice and gentle sweat in the vegetable oil on the heat.
 2. Add a teaspoon of paprika and cook out until translucent.
 3. In a deep bowl, add the sausage meat, onions, brown sauce, tomato ketchup, English mustard, salt, pepper, garlic puree. Using a large spatula or hands (wearing gloves), mix all ingredients together until combined. Transfer to a piping bag.
4. Open the puff pastry sheet
5. Pipe sausage mixture in a line across the pastry, leaving 4cm on the bottom and the sides. Brush the 2cm behind the sausage with egg yolk.
6. Take the edge of the sheet that you left uncovered from the beginning and roll it over the mixture, making sure the sausage roll is tight.
7. Crimp each end of the roll making sure no air is left inside using a fork, using a pastry brush glaze with egg yolk evenly.
 8. Make 4/5 light scores across the rolls.
9. Repeat the procedure with the rest of the pastry
10. Bake the sausage roll at 160 °C for 20 min
11. Cool it down and use a serrated knife to cut perfect squares

