Name_____ Date_____

Year –8 Cooking – Home Learning 8

Mini sausage rolls

Equipment – you will need: Scales, small glass basin, pastry brush, pallet knife, sharp knife, metal plate, flour shaker, rolling pin, baking tray, greaseproof paper, cooling rack

Ingredients

½ block of readymade pastry

125g sausage meat - metal plate
1 beaten egg, to glaze - small glass basin

Method

1. Set Oven to Gas 6 – Electric 180
2. Line the baking tray with a sheet of greaseproof paper
3. Divide the sausage meat into half
4. Roll each half of sausage meat into a long thin sausage – this will sit in the centre of your pastry
5. Onto a floured work surface, roll out pastry to the thickness of a £1 coin
6. Cut the pastry down the centre, length ways, to form two long strips
7. Carefully place the sausage meat into the centre of each piece of pastry
8. With a pastry brush, brush the edges of the rolled out pastry with egg
9. Carefully fold over the pastry in half, to cover the sausage meat
10. Using a fork, crimp the edges to seal
11. Glaze the top of the pastry with the remaining egg to give a golden topping
12. Equally divide the pastry into mini sized sausage rolls
13. Evenly space the mini sausage rolls onto the baking tray
14. Bake in the oven for 10 minutes
15. Place onto cooling rack to cool