**How to make sausage rolls:**

Equipment:

* White mixing bowl
* Scooping spoon
* Spatula
* Chopping board
* Tablespoon
* Knife
* Cooking tray
* Baking paper
* Oven
* Fork and plate.

Ingredients:

* 400g sausage mince
* 300g chicken mince
* One chopped onion
* One crushed garlic clove
* One grated carrot
* One grated zucchini
* 1 Cup fresh breadcrumbs
* 1 tablespoon parsley
* One whisked egg
* 1/2 tablespoon nutmeg
* A pinch of salt
* A pinch of pepper
* 4 sheets of puff pastry
* 1 tsp sesame seeds



Method:

1. Put 400g of sausage mince and 300g of chicken mince into a mixing bowl.
2. Finely chop one onion.
3. Crush one garlic clove.
4. Grate 1 carrot and 1 zucchini.
5. Toss the vegetables into the same bowl as the mince.
6. Toss in 1 cup of fresh breadcrumbs.
7. Put in 1 tablespoon of finely chopped parsley.
8. Whisk an egg in a different bowl until bright yellow and toss it in the bowl with the ingredients.
9. Add ½ tbs of nutmeg.
10. Add a pinch of salt and a pinch of pepper.
11. Mix the mixture together with a spatula. Make sure you get the edges and mix what’s under as well.
12. Put down 4 sheets of puff pastry and put the mixture in a line in the middle, leaving the top sides free.
13. Brush some beaten egg on the sides of the pastry and twist it until it is secured together.
14. Chop the pastry into small bite sized pieces.
15. Place them apart from each other on a baking tray with baking paper.
16. Brush some egg onto the top of them and add 1 tbs of sesame seeds.
17. Finally, bake for 20 minutes at 180 degrees C. Then further 10 minutes at 180 degrees C
18. Take them out of the oven when cooked and its ready to be served! (Eating them with tomato sauce is optional)