

RECIPE

SAUSAGE ROLLS

INGREDIENTS:

- SAUSAGE MINCE X3 ROLLS
- SALT & PEPPER
- PUFF PASTRY X 3 PACKETS
- CARROT X 2-3



NOTES:

PREP TIME: 15-20 MINUTES

COOK TIME: 10-15 MINUTES

SERVES:

METHOD:

- IN A BOWL MIX TOGETHER THE SAUSAGE ROLL MINCE, SALT AND PEPPER.
- SHRED THE CARROT. ADD AND MIX INTO THE SAUSAGE ROLL MINCE.
- NEXT DEFROST THE PUFF PASTRY SHEETS (15-20 SECONDS IN THE MICROWAVE)
- PUT A SMALL ROLL OF SAUSAGE MINCE ON THE EDGE OF THE PUFF PASTRY SHEET. ROLL THE SAUSAGE MINCE IN THE PUFF PASTRY SHEET.
- PUT THE ROLL INTO MINI SAUSAGE ROLL SIZES.
- USING A FORK POKE HOLES IN THE TOP OF EACH SAUSAGE ROLL BEFORE PUTTING ON A BAKING TRAY.
- COOKING FOR 10-15 MINUTES OR UNTIL GOLDEN