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| **Sausage Rolls** |

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| **Makes** | 30 tastes in the classroom | **From the**  **garden:** |  |

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| **Equipment** | **Ingredients** |

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| * Non slip mat * Chopping board * Grater * Baking tray * Safety knife * Pastry brush * Large mixing bowl * Small mixing bowl * Fork | * 500 grams Sausage mince * Finely diced onion * 1 Grated carrot * 3 slices of bread * 6 sheets frozen puff pastry (thawed) * 2 tablespoons BBQ sauce * 1 egg , Lightly beaten * Sesame seeds |

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| **What to do** |

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| 1. Pre heat oven to 220 degrees 2. Place bread in bowl and cover with water. Allow to soak. Squeeze ot excess water. 3. Grate carrot, finely dice onion 4. In a large bowl combine prepared onion, bread and carrot to sausage meat. Using a wooden spoon mix to combine. 5. Lay puff pastry sheet flat and cut in half length ways. 6. Place prepared mix along the long edge of pastry sheet like a sausage. 7. Gently roll pastry over mix to form a long roll. 8. Cut roll into 6 equal portions. Place on lined baking tray. Careful to leave room between to allow for pastry to puff. 9. Brush with beaten egg and sprinkle with sesame seeds. 10. Bake for approximately 20 minutes or until golden. |