

# Roll It Kid's Bake & Do



## Super-sonic Sausage Rolls

1 375g Pack of *Roll It* Shortcrust Pastry



- 450g Good Quality Sausage Meat
- 2tbsp Finely Sliced Onion (lightly sautéed)
- 3 Eggs (one beaten and seasoned for glazing)
- 2tbsp Sweet Chilli Sauce
- 1tbsp Chopped Parsley
- 1tbsp Cream

*So Good You May Not Want To Share...But Do!!*

1 Break two eggs in to a food processor or liquidiser and add the sausage meat and all the ingredients for the filling except for the onions. Blend for two minutes until smooth and then mix in the cooked onions

2 Roll out *Roll It* Shortcrust Pastry to about 3mm thick and cut out circles 12-15cm in diameter

3 Spoon the meat mixture down the centre of each pastry strip and brush along one long edge with a little of the beaten egg. Roll up to enclose and press down the edges firmly to seal

4 Brush the sausage rolls with the remaining beaten egg. Cut in to 2.5cm lengths and arrange on a lightly oiled baking tray

5 Cook in the oven for 15 to 20 minutes or until crisp and golden!

6 Enjoy your *Roll It* Super-sonic Sausage Rolls



*Maineard Finnegay*

