



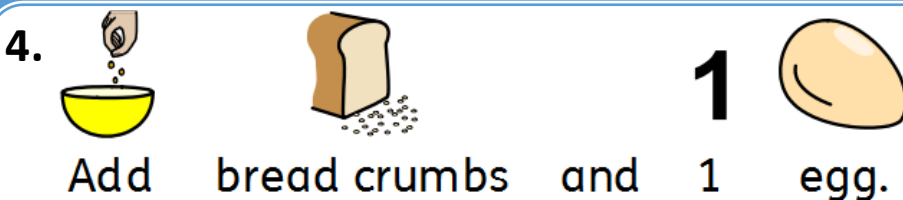
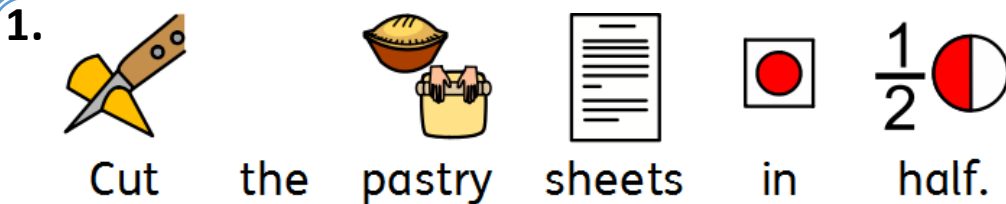
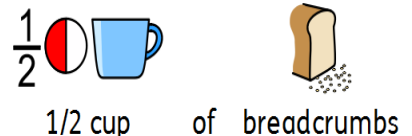
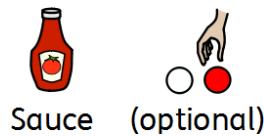
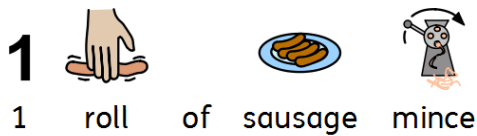
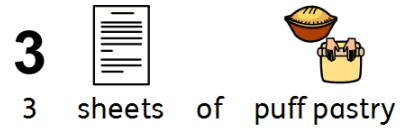
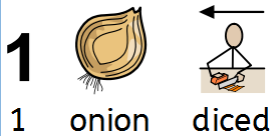
# Sausage Rolls



What

you

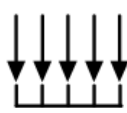
need?



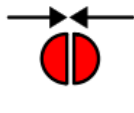
5.



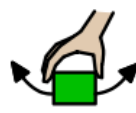
Mix



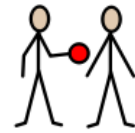
all



together



using



your



hands.

6.



Roll



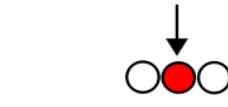
sausage



and



put in



the middle



of the pastry.

7.



Brush



the pastry



with



egg.

8.



Fold



pastry



over



the sausage

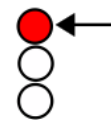


mince.

9.



Brush



the top

of the



roll



with



whisked



egg.

10.



Use



a fork



to make



marks



down

the



sausage roll.

11.



Bake



in

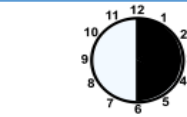


moderate



oven

for



30 minutes.



You can



change



sausage



mince



with



a different



mince



like



chicken.



You can



add



herbs



and

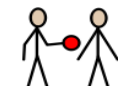


different



sauces

according to



your



taste.