

Mini Sausage Rolls

Ingredients

- 1 pack of sausages
- 1 egg, lightly beaten
- 2 sheets frozen puff pastry, partially thawed
- grated cheese
- garlic sauce



Steps

1. Preheat oven to 220°C.
2. Line a baking tray with baking paper
3. In a bowl, beat 1 egg and add 2 teaspoons of water. Set aside.
4. Take one sheet of frozen pastry and cut into four equal squares.
5. Put a sausage on one of the pastry square. Then add some cheese or garlic sauce as filling.
6. Roll up the pastry and seal with the beaten egg.
7. Cut each roll into three smaller pieces.
8. Arrange the rolls, seam side down, on prepared baking sheet.
9. Coat the rolls with beaten egg.
10. Bake for about 20 minutes or until golden and puffed.
11. Allow to cool for 5 minutes before serving.