

SAUSAGE ROLLS

Ingredients

Flaky Pastry

200g Strong Plain Flour

75g Lard

75g Margarine

$\frac{1}{2}$ teaspoon Lemon Juice

$\frac{1}{2}$ teaspoon Salt

Approx. 8 tablespoons ice cold water

Egg for glazing

Filling

200g Sausage Meat

Equipment

All equipment is provided by school

REMEMBER TO BRING A CONTAINER AND LID TO TAKE YOUR FOOD HOME

★ Aim Higher

Use spare pastry to decorate the rolls

Grate some apple or onion into the sausage mix

Stir in caramelised onion chutney or apple sauce into the sausage mix.

Oven temperature: **Gas mark 7 or 220°C or 180°C fan**

Method

1. Light the oven at the correct temperature.
2. Mix fats together on a plate.
3. Sieve flour and salt into bowl. Rub in 1/4 fat to the flour mixture.
4. Add lemon juice to cold water. Add nearly all water to flour to make a soft, not sticky dough.
5. Roll out pastry to a rectangle. Divide into thirds. Spread a quarter of the remaining fat two-thirds of the way down the pastry.
6. Fold the bottom third up, then the top third down and seal the edges together gently. Half turn the pastry to the left.
7. Roll out again, and continue doing this until all the fat is used.
8. Roll out once more without fat. Cover with cling film and place in the fridge for 10 mins.
9. Roll out the pastry to a rectangle, mould sausage meat into a long roll and place down the length of the pastry.
10. Brush one edge of pastry with water and fold the other edge covering the sausage meat then seal and trim edges.
11. Cut into evenly sized pieces about 6 then flake the edges and place on a baking tray.
12. Glaze with beaten egg and bake for approx. 30mins until pastry is golden brown.
13. Check temperature of sausage meat with temperature probe before removing from oven.
14. Remove rolls and cool on cooling rack.