Sausage Rolls

Our Lions love their meat

Ingredients

- 2½ cups of sausage mince
- ½ red onion, chopped
- 2 tsp mixed herbs
- ½ tsp salt
- 5 sheets puff pastry
- 1 egg, beaten
- ¼ cup plain flour

1. Preheat oven to 180°C. Line an oven tray with baking paper.
2. Mix the sausage meat, chopped onion, herbs, and salt in a bowl.
3. Cut pastry sheet in half.
4. Scoop the meat onto the pastry and fold over pastry.
5. Press the pastry together on the side with a fork.
6. Cut each pastry log into 5 pieces and jab with a fork.
7. Repeat with the rest of the pastry.
8. Brush with egg wash and bake for 20 minutes.
9. Allow to cool and then enjoy!