Ready... Steady...Cook Challenge ☺
Sausage Rolls

Miss Ballantyne

Food Technology & Family Learning

Step 1

For this recipe you will need:
- A packet of link sausages of your choice
- one ready to roll puff pastry sheet.

Step 2

Take the pastry out of the package and start to unroll so it looks like this.

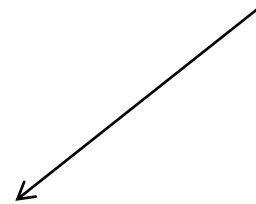# Step 3

Open up your sausages.

Cut the pastry in half like this.

Step 4

Lay three link sausages one after another across one half of the pastry like this.

Step 5

Fold over the pastry over the sausages like this and press down the edges.
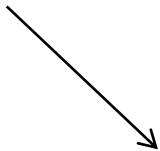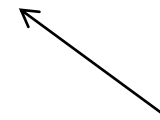
Step 6

It should look like this once you have folded over the pastry and pressed down the edges.

Get yourself a fork like this.

Step 7

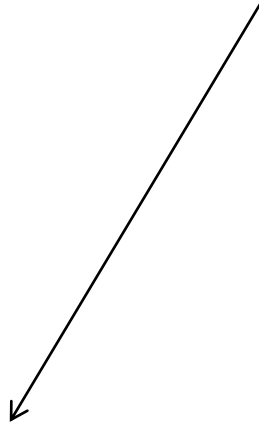Use the fork to create a crease along the edges and seal in the sausages. This prevents leakage.

Cut the pastry up into little sausage rolls.

Step 8

Place the sausage rolls on an oiled tray. It is important to oil the tray so the sausage rolls do not stick to the tray.
Place them with a little gap in between like this.

Step 9

Your sausage rolls should look like this on the baking tray before being cooked.

Set your oven to 200 degrees/ gas mark 5.

Step 10

Place your sausage rolls in the oven.
Make sure you use oven gloves or a tea towel and get an adult to help you.

Step 11

Bake the sausage rolls for 30 minutes or until golden brown in colour. Take out of the oven and leave to cool slightly before using a fish slice to remove them from the baking tray.