Simple Sausage Rolls



These sausage rolls can be made in less than half an hour and your kids will love them!

Ingredients

- 8 8 Cooked Sausages
- 1/3 Cup or 110g Chutney
- 2 Sheets of PAMPAS Butter Puff Pastry, just thawed
- 1 Egg, beaten lightly
- 2 Tablespoons of Small Sage Leaves

Method:

- 1. Preheat oven to 200°C (180°C fan-forced). Line a large oven tray with baking paper.
- 2. Cut pastry sheets into quarters, place on prepared tray. Place 2 tsp of chutney in the centre of pastry squares. Place sausages diagonally on pastry. Fold up two opposite pastry corners, overlapping in the middle; pressing to secure. Brush pastry with a little egg, top with sage.
- 3. Bake 20 minutes or until puffed, golden and heated through. Serve with remaining chutney.