

Simple Sausage Rolls



Turn your leftovers into another delicious meal!

With more and more people cooking at home, Pampas is helping people to live more sustainably by turning their leftovers into another delicious meal! So, next time you have leftovers in the fridge, grab some Pampas pastry and try one of our easy re-pie-cling recipes...

Recipe courtesy of Pampas

Ingredients

8 cooked sausages

110 g chutney

2 sheets PAMPAS Butter Puff Pastry, just thawed

1 egg, beaten lightly

2 tbsp 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.