Sausage rolls

Ingredients

- 1 piece of Sausage meat
- 1 piece of readymade Puff Pastry
- Beaten Egg

Method

1. Pre heat the oven 180 degrees or gas 5
2. Put a little bit of flour on the table
3. Roll out puff pastry with a rolling pin (Long ways first then a little in the side)
4. Add sausage meat and spread in the middle of the pastry
5. Egg wash the inside around the meat
6. Roll pastry over meat one side at a time.
7. Cut pieces of sausage roll put them on a tray and egg wash
8. Bake for 20 minutes on 180 degrees.