



SAUSAGE ROLLS

<i>Ingredients</i>	<i>Equipment</i>
300 Grams Sausage Mince	Large & small mixing bowls
1/2 Cup Bread Crumbs/Gluten Free	Cup measurements
2 Silver Beet Leaves	Chopping boards
Parsley	Knives
½ Carrot	Grater
2 Cloves Garlic	Garlic crusher
Salt & Pepper to Taste	Pastry brush
2 Spring Onions	Vegetable peeler
1 Tablespoon Fletchers Chutney*	Spoon measurements
2/3 Sheets Puff Pastry/Gluten Free	
1 Egg Beaten/Omit	

***See 'Products used in Kitchen Classroom' list on the CPS website**

Products omitted as required.

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Tear the leaf from the silver beet stalk, chop the leaf finely**
- 4. Chop parsley finely**
- 5. Peel and grate the carrot**
- 6. Peel and crush the garlic**
- 7. Top and tail the spring onions and slice finely**
- 8. Beat the egg in the small mixing bowl**

- 9. Place all the ingredients into the large mixing bowl and mix well until all combined.**
- 10. Fold pastry sheets in half and slice down the half way mark.**
- 11. Place mince mixture in the middle each pastry sheet until all mixture used.**
- 12. Roll the pastry over until overlaps. Turn over so the seam is on the bottom. Trim each end.**
- 13. Cut each roll into 6 even pieces**
- 14. Place on the lined baking tray.**
- 15. Nick the top of each sausage roll with the tip of the knife.**
- 16. Brush each sausage roll with the egg wash**
- 17. Bake in a hot oven for approximately 15 minutes or until golden brown.**