



SAUSAGE ROLLS

<i>Ingredients</i>	<i>Equipment</i>
300 grams Sausage Mince	Large Mixing Bowl
½ Cup Bread Crumbs/ Gluten Free	Cup & Spoon Measurements
2 Silver Beet Leaves	Chopping Board
Parsley	Knife
½ Carrot	Grater
2 Cloves Garlic	Garlic Crusher
3 Spring Onions	Small Mixing Bowl
1 Tablespoon Chutney*	Whisk
3 Sheets Puff Pastry/ Gluten Free	Vegetable Peeler
1 Egg/ Omit	Pastry Brush
	Lined Baking Trays

*Refer to product list on the CPS website

<i>What to do</i>

1. Get out all required equipment
2. Weigh and measure ingredients
3. Remove the green leaves from the stalks of the silver beet. Chop finely.
4. Top and tail spring onions, slice finely.
5. Peel and crush the garlic
6. Peel and grate the carrot
7. Add the mince, silver beet, spring onions, garlic, carrot, salt and pepper into the large mixing bowl and mix until well combined.
8. Fold pastry in half and cut down the half way mark.
9. Place the mixture evenly in the centre of each pastry sheet.
10. Fold and cut each roll into six even pieces.
11. Place on the lined baking tray.
12. Whisk the egg in the small mixing bowl and brush each sausage roll with egg wash. Make a small slit on top of each sausage roll.
13. Bake in a 200° oven until golden.