

Pork & Bramley Apple Sausage Roll



Serves 4 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

450g of good quality sausages, skinned
225g of Bramley apples, peeled, cored and chopped
2 tablespoons of snipped fresh sage or 2 tsp dried sage
flour for dusting
320g - 375g of pack ready rolled puff pastry
1 beaten egg to glaze

1. Preheat the oven to 220 C, Fan 200 C, Gas Mark 7.
2. Mix the sausage meat with the apples and sage. Season with ground black pepper.
3. Unroll the pastry and place on a large baking sheet. Lay the sausage mixture down the centre of the pastry, shaping it into a fat sausage.
4. Use a knife to make 1¼ cm wide and 5 cm long cuts at a 45-degree angle, down either side of the sausage.
5. Brush the edges with beaten egg, fold the two ends of pastry over the sausage then weave the cut edges together, overlapping each side to make a plaited pattern. Brush with more egg and bake for 30 minutes or until golden and crisp.
6. Cool for 5 minutes on the baking sheet before transferring to a serving plate. Serve warm or cold in slices.