

SAUSAGE ROLLS



GET CREATIVE



45 MINUTES



PREPARATION
NEEDED



GETTING INTO THE ACTIVITY

Nothing beats the smell of homemade sausage rolls. Get in the kitchen and baking your own batch of these mouth-watering treats.

- 1) Roll out the puff pastry sheet and cut it down the middle lengthways (so the strips are long and thin).
- 2) Remove the skin from the sausages. This could be done by cutting the end off and squeezing the meat out. Place the meat in a bowl and mix.
- 3) Split the meat in half and spread it along the length of each sheet of pastry in a cylinder shape.
- 4) Crack an egg in a bowl and give it a whisk (you can use a fork) and then spread the egg down one side of each pastry sheet. You can use a brush or your finger for this.
- 5) Fold the pastry together to form a long sausage roll shape. Use a fork to push down on the join, to help seal the pastry. Brush the top of the pastry with egg. Cut into smaller sausage roll shapes.
- 6) Bake at 180 for 15-20 minutes or until golden brown. This cooking time is a guide, please make sure the sausage rolls are cooked before removing them from the oven.

Take a photo of your sausage rolls and share it with your BB group or post on social media using #BBatHOME



WHAT YOU'LL NEED

- Pack of Ready Rolled Puff Pastry (375g)
- Knife, Chopping Board, Bowl, Spoon, Fork
- 400-500g Sausages
- 1 Egg
- Baking Tray



NOTES FOR PARENTS & CARERS

Please follow good food hygiene at all times. Take care around the oven and hot surfaces. An adult should initiate any contact with the BB group and/or share on social media.