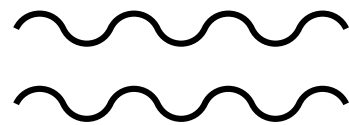


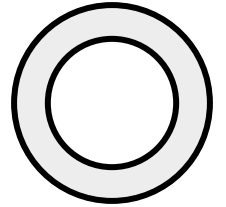
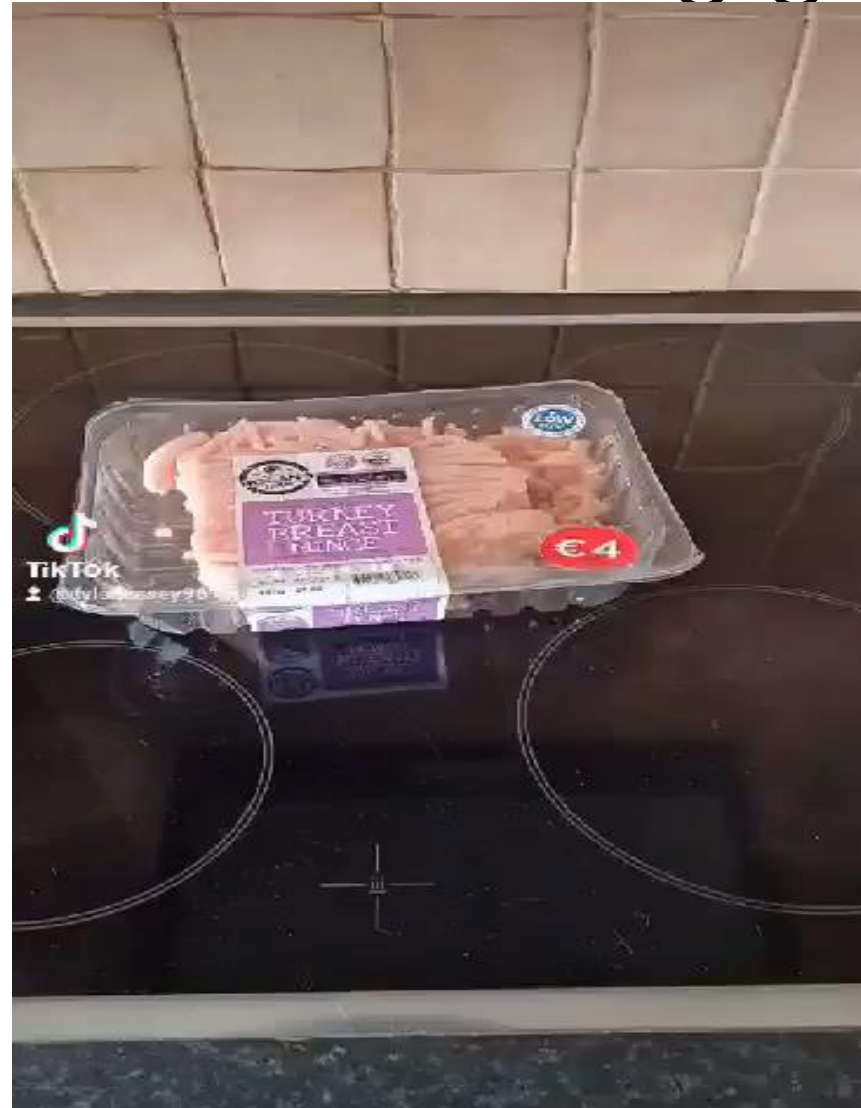
Sausage Rolls

SMH ACTIVITY HUB



Ingredients

- Turkey Mince (400-500g)
- Salt & Pepper
- Brie (50g)
- Thyme (4 Sprigs)
- Flour
- Pre-Rolled Puff Pastry
- Cranberry Sauce
- 1 Egg



Equipment

- Baking Tray
- Small Bowl
- Wooden Spoon
- Tablespoon
- Chopping Knife
- Fork
- Chopping Board
- Baking Paper
- Egg Brush
- Large Bowl
- Latex Gloves



STEP 1

Preheat the Oven to 200 or
Fan oven 180



STEP 2

Add Turkey Mince to large bowl.

Weigh 50g of Brie and tear into small pieces into the bowl.

(Brie can be optional) ⁵



STEP 3

Remove thyme leaves from stem
and add to large bowl



STEP 4

Add Salt and Pepper

Combine with a wooden spoon



STEP 5

Crack one egg into a small bowl and whisk with fork



STEP 6

Dust your chopping board with flour and roll out the puff pastry dough



STEP 7

Cut your dough in half (length ways)

Spread an even layer of cranberry sauce on both halves

***Please be careful using sharp objects ***



STEP 8

Add your sausage mix with a spoon to the pastry

Flatten and evenly shape (like a sausage) with a fork

***Use Gloves for this part ***



STEP 9

Roll the dough into a sausage roll shape and cut off extra layers at both ends

Seal the pastry with a fork

***Use Gloves for this part ***



STEP 10

Cut into x16 small pieces

Brush each piece with egg wash until covered

Please be careful using sharp objects*



STEP 11

Sprinkle with sesame seeds or poppy seeds



STEP 12

Cook in oven for 18-22 minutes or until fully golden brown



STEP 13

While we wait

Clean the worktop and put the dishes into the dishwasher



STEP 14

Remove from oven and allow to cool for 2-3minutes

Enjoy with cranberry sauce or relish of choice

