

# SAUSAGE ROLLS



## INGREDIENTS

500gm Minced Beef	1 cup grated Carrots
1 onion finely chopped	1 egg
1 tsp English mustard	2 tbsp tomato sauce
1 tbsp BBQ sauce``	1 tsp Salt
Black pepper	1 or 2 cloves garlic crushed
1 cup breadcrumbs	2 tps mixed herbs (Italian mixed herbs)
2 to 3 sheets of puffed pastry	

Step One: Lightly beat egg and prepare ingredients as above

Step Two: Mix all ingredients together by hand in a bowl until you get an even mix

Step Three: Lay out pastry and roll the mix into a sausage like form. Lay in pastry and cover in pastry

Step Four: Before closing the pastry around sausage mix brush milk on like you are gluing them together

Step Five: Cut the roll up into sizes of your choice, place on baking tray and brush tops with milk

Step Six: Put in hot oven 180 °C for around 45mins or until golden brown

Step Seven: Eat them