

A man with dark curly hair and a beard, wearing a white t-shirt, is sitting on a black chair and smiling. A young boy with glasses, wearing a grey hoodie over a bright green t-shirt, is sitting on a red cushioned chair and smiling. The background shows a room with a computer monitor, a speaker, and a ladder. On the left side of the image, there are several white snowflake graphics and large overlapping circles in green, orange, and blue. A purple rounded rectangle contains the text 'Freddie's Sausage Rolls'.

Freddie's Sausage Rolls

Make Freddie's Sausage Rolls

You will need
375g block puff pastry
2 tbsp apple sauce
400g sausage meat
1 egg
Flour (for dusting)

Method

1. Roll out the pastry to a 30x35cm rectangle on a floured surface, then cut in half lengthways to form 2 long strips.
2. Spread with a thin layer of apple sauce, leaving a border around the edges.
3. Put the sausage meat into a bowl and add 3 tablespoons cold water and mix.
4. Divide the mixture into 2 and mould each half into a cylinder shape along the middle the pastry strips, leaving a border at either side.
6. Beat the egg and brush it over pastry border and the top of the sausage.
7. Roll one edge of the pastry over the meat to encase.
8. Use a fork to press the pastry edges together and cut the sausage rolls into 5cm lengths and arrange onto a lined baking tray.
9. Chill for at least 20 minutes.
10. Brush with the remaining egg and bake for 30-35 mins at 180°C until a deep golden and crispy