

PUFFED PASTRY SAUSAGE ROLLS

SERVES 8-10

Ingredients

8 pork sausages
4 sheets puffed pastry, evenly cut into four squares
1 packet extra sharp parmesan cheese
1 cup ranch dressing
Chopped parsley and capsicum (optional)
Oil
1 egg, beaten

Method

Preheat oven to 175 C.
Skin sausages and break up with a fork.
Brown sausages in a pan over medium heat.
Transfer to a bowl and add parmesan, dressing, parsley and capsicum, reserving some capsicum and parmesan cheese for garnish.
Scoop about 2 tablespoons of the meat mixture into the centre of the pastry squares.
Add garnish on top.
Roll the pastry diagonally and secure edges with a little bit of water.
Brush with egg and bake for 15 minutes until golden brown.



Easter
2020

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YouTube: Sisters of the Holy Family of Nazareth - Australia