

Sweet Apple Sausage Rolls



Mrs Darlington's

SIGNATURE RECIPE SERIES

Who can resist a delicious sausage roll, especially when it's baked with my sweet and tangy apple chutney. You can change the type of sausage you use to make them different each time!

Mrs Darlington

Makes: 6 large or 12 small

Preparation Time: 15 minutes

Cooking Time: Approx 25 - 30 minutes

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients:

1 x pack of ready rolled, puff pastry

½ a jar of Mrs Darlington's Sweet Apple Chutney

8 plain pork sausages

1 beaten egg

Instructions:

- Line 2 baking trays with baking parchment.
- Lightly flour your working surface, and place the pastry on top.
- Using a rolling pin, roll out the rectangle pastry sheet to approx. 45 x 30 cm.
- If slightly misshapen, trim the edges to neaten and cut into 6 even rectangles.
- Skin the sausages and place the meat in a bowl. Combine to form a single ball of meat.
- Divide the sausage meat into 6 portions. Using floured hands, roll each portion into a sausage shape.
- Spread a teaspoon of chutney along each pastry rectangle, leaving the edges clear. Lay the sausage meat filling across the top of each pastry rectangle and roll to enclose. Brush the pastry edges with a little beaten egg to seal. To make smaller sausage rolls, cut the portions in half at this point.
- Place the sausage rolls onto the baking trays, leaving sufficient space between each one as they will rise and spread.
- Brush with a little beaten egg and cut 3 diagonal lines across the top of each sausage roll.
- Bake in a pre-heated oven for 25-30 minutes or until golden brown and cooked through.

Mrs Darlington's top tip *"Remove the ready rolled pastry from the fridge 30 minutes before using. If you prefer a more herby sausage roll buy Cumberland or Lincolnshire sausages for extra flavour."*