



Sausage Roll



Ingredients, Chicken:

- 1 Package frozen puff pastry sheets (2 sheets, thawed according to package instructions)
- 1 lb. Pork sausage (or sausage links with casings removed)
- 1 Small onion, finely diced
- 1 Clove garlic, minced
- 1 tsp Dried thyme
- 1 tsp Dried sage
- ½ tsp Salt
- ½ tsp Ground black pepper
- ¼ - ½ cup plain breadcrumbs (depending on desired texture)
- 1 tsp Dijon mustard (optional, for extra flavor)
- 1 Egg, beaten (for sealing and glazing)
- 1 TBLS Milk (optional, to mix with the egg for a golden finish)
- Sesame seeds or poppy seeds (optional, for garnish)

Method:

1. Preheat your oven to 400°F. Line a large baking sheet with parchment paper or a silicone baking mat.
2. In a mixing bowl, combine the sausage, onion, garlic, thyme, sage, mustard, salt, and pepper. Mix well. Add the breadcrumbs and mix until evenly incorporated. If the mixture feels too dry, add a splash of milk or an extra teaspoon of Dijon mustard to keep it moist.
3. Lay the thawed pastry sheets on a lightly floured surface. Gently roll them out, if needed, to smooth any folds. Each sheet should remain roughly its original size.
4. Divide the sausage mixture into two equal portions and shape each into a long log about the same length as each pastry sheet. Place one sausage log along the edge of each pastry sheet.
5. Brush the opposite edge of the pastry with the beaten egg to help seal. Roll the pastry tightly over the sausage, sealing the edges. Ensure the seam is on the bottom.
6. Using a sharp knife, cut each roll into 6 equal pieces (or adjust for your preferred size). Arrange them on the prepared baking sheet, leaving space between each roll.
7. Brush the tops of the rolls with the remaining beaten egg (or egg mixed with milk). Sprinkle with sesame or poppy seeds if desired.
8. Lightly score the tops of each roll with a knife to allow steam to escape. Bake in the oven for 25–30 minutes or until the pastry is puffed and golden brown and the sausage filling is fully cooked.
9. Let the sausage rolls cool slightly on the baking sheet before serving. Serve over a ladle of marinara sauce and fried bell peppers and onions.