

## Sally's Sausage Rolls Recipe

500 grams of mince (beef or lamb)

1 roll of sausage mince

2 teaspoons crushed garlic

1 onion (chopped finely)

3 carrots (grated)

Approx 150g frozen spinach (thawed)

Sprinkle of parsley or basil

1 cup breadcrumbs

6 sheets of puff pastry

1 egg (for egg wash)

### Method:

1. Separate the puff pastry sheets so they begin to thaw.
2. Put all ingredients (except egg & pastry) into a large bowl and mix together with a wooden spoon ensuring all breadcrumbs are mixed in well.
3. Cut a sheet of puff pastry in half and spread some mixture into the middle of the pastry. Roll over the sides of the pastry so that they meet together.
4. Turn over so that the pastry roll is join side down. Cut into small sections or in half for long sausage rolls.
5. Put onto a greased baking tray and brush with the whisked egg.
6. Cook until golden brown. Usually about 25 mins on 180 degrees.