



SIMPLE SAUSAGE ROLLS

Turn your leftovers into another delicious meal!



EASY



5 MINS



20 MINS



4 SERVES

Ingredients

- 8 cooked sausages
- 110 g chutney
- 2 sheets PAMPAS Butter Puff Pastry, just thawed
- 1 egg, beaten lightly
- 2 tbsp small sage leaves

Instructions

1. Preheat oven to 200°C (180°C fan-forced). Line a large oven tray with baking paper.
2. Cut pastry sheets into quarters, place on prepared tray. Place 2 tsp of chutney in the centre of pastry squares. Place sausages diagonally on pastry. Fold up two opposite pastry corners, overlapping in the middle; pressing to secure. Brush pastry with a little egg, top with sage.
3. Bake 20 minutes or until puffed, golden and heated through. Serve with remaining chutney.

Recipe courtesy of Pampas