INGREDIENTS

- 1 x 375g sheet butter puff pastry
- Plain flour, for dusting
- 550g Italian pork sausages, skinned
- 1 egg, lightly beaten
- Tomato ketchup, for serving

I use Carême's butter puff pastry; the bonus is it's already the right dimensions and you can leave it on the plastic it's wrapped in and use that plastic to wrap the rolls for refrigerating.

Simple Party Sausage Rolls

When I was a kid, Mum often had homemade sausage rolls waiting for us as an afterschool snack. She'd pop them in the oven when she left to pick us up from school – and they'd be hot and golden brown ready for us to devour when we arrived home. This is my tribute to those quick, delicious childhood treats. Mum used plain sausage mince, but there's such a variety of good quality sausages available today, you can mix it up a bit with any flavour you like. Serve with a glass of apple juice for an afterschool snack, or a cider (such as St Ronan's from the Yarra Valley) if you prefer.
Makes about 14

METHOD

1. Preheat oven to 200˚C.
2. Place pastry on a lightly floured work bench and roll out to 27cm x 35cm.
3. Cut pastry in half lengthways.
4. Form half the sausage meat into an even log along the length of the pastry leaving about a 2cm border closest to you.
5. Repeat with remaining sausage meat and second strip of pastry.
6. Brush all exposed pastry with egg.
7. Starting with the strip of pastry furthest from you, fold the pastry border onto the filling, then roll away from you to tightly enclose the filling. Repeat with the other strip of pastry.
8. Wrap and refrigerate for about 30 minutes to firm up.
9. Trim ends and cut into 5cm lengths.
10. Place, seam side-down, on a baking paper-lined oven tray, make a diagonal cut in the top of each one and brush with egg.
11. Bake for about 30 minutes, until well-coloured and cooked through.
12. Serve hot with tomato ketchup.