

Sausage Rolls



Makes 24

Ingredients:

500g best mince	Pinch onion flakes
4 slices bread	pinch chicken salt
1 egg	Parsley, chopped
3 sheets puff pastry	Chives, chopped

Method:

1. Mix mince with chopped herbs, salt and onion.
2. Wet bread, squeeze out water and add to mixture.
3. Stir in eggs and combine mixture well.
4. Cut puff pastry sheets into halves.
5. Roll mixture into pastry lengthwise and place on greased tray.
6. Score rolls with cutting lines, dividing into halves or quarters.
7. Bake in a moderate oven until golden brown.