





Sausage Rolls

			
100g Margarine	200g Plain flour	100g Sausage meat	3 tblspns water



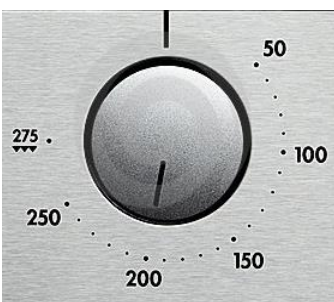
1. Add the **margarine** to a large bowl and sieve in the flour

2. Gently rub the **flour** and **margarine** together with your hands. The mixture should end up as small crumbs.



3. Add **3** tablespoons of **water** and mix with a spoon. Then use your hands to make it a ball.

4. Wrap the mix in cling film and place in the fridge for **30** minutes to 'rest'.



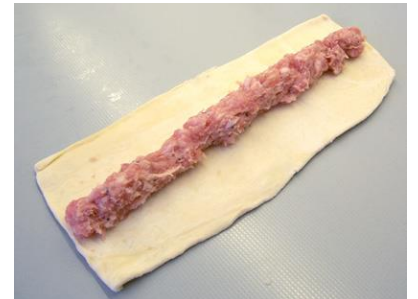
5. Turn the oven on to 200C. Split the pastry into **3** parts. Put some **flour** on to the work surface.

6. Roll each part of the pastry into a strip about 30cm long.



7. Split the sausage meat into 3 parts. Roll each part into a tube shape about 25cm long.

8. Place each strip of sausage on a strip of pastry. Brush **milk** around the edges of the pastry to help them stick.



9. Roll the pastry round the sausage once. Roll the tube onto the seam.

10. Cut the strips into **3** and cut small ridges in the top of each sausage roll.



11. Grease a baking tray, place the sausage rolls on it and put it into the oven for **25 minutes**.