



Caramelised Onion and Thyme Sausage Rolls

Ingredients

- 6 Pork Sausages
- 2tbspn Caramelised Onion Chutney
- 1tsp wholegrain mustard
- 1tbspn chopped Thyme
- 320g sheet puff pastry
- 1 beaten egg
- 1/2tbspn Poppy Seeds



How to make

1. Preheat oven to 200c/180c fan. Squeeze the meat out of the sausage skins and mix in a bowl with the chutney, mustard and thyme.
2. Unroll the pastry and roll out until 1 side measures 43cm. Arrange the meat down the centre of the pastry and brush the sides with beaten egg and fold the pastry over the meat and seal with a fork.
3. Cut into 8 and transfer to a baking sheet. Brush with the beaten egg and sprinkle with the poppy seeds then cook for 25mins or until golden.