SAUSAGE ROLL

INGREDIENTS;

Puff pastry sheets
Sausage mince
1 onion
1 carrot
Large handful parsley
2 eggs
1 cup breadcrumbs, you may need more

Method

• Preheat oven to 180c.
• Combine all the ingredients in a large bowl (except the pastry) and mix well with hands.
• Place mix along 1 edge of the pastry and roll to seal the edges and cut off extra pastry.
• Cut the log into pieces 1.5 cm wide and put on baking tray.
• Bake in the oven for 10 minutes or until golden brown & cooked through.
• Allow to cool, serve & enjoy.