

Apple Sauce & Stuffing Sausage Rolls



Ingredients

- 375g sausage meat
- 100g stuffing mix, prepared according to packet instructions and cooled
- 3 tbsp apple sauce
- 1 sheet ready-rolled puff pastry
- 1 egg, beaten

Method

1. Preheat oven to **200°C (180°C fan)**.
2. Mix the sausage meat, prepared stuffing, and apple sauce in a bowl until combined.
3. Cut the pastry lengthways into two strips.
4. Shape the mixture into two long logs and place down the centre of each strip.
5. Brush one edge with egg, fold over, and seal.
6. Turn seam-side down and cut into portions.
7. Brush with egg and score the tops.
8. Bake for **25–30 minutes** until crisp and golden.

Tip: Sage and onion stuffing works especially well in this recipe!