

Cranberry Sausage Rolls



Ingredients

- 375g sausage meat
- 4 tbsp cranberry sauce
- 1 sheet ready-rolled puff pastry
- 1 egg, beaten

Method

1. Preheat oven to **200°C (180°C fan)**.
2. Cut the pastry into two long strips.
3. Place a sausage meat log down the centre of each strip.
4. Make a shallow channel along the top of the sausage meat and spoon cranberry sauce into it.
5. Brush one edge of the pastry with egg and fold over to enclose the filling.
6. Seal, turn seam-side down, and cut into portions.
7. Brush with egg and score lightly.
8. Bake for **25–30 minutes** until golden brown and cooked through.

Optional: Add 50g crumbled blue cheese or brie for a festive variation.