

Lamb and mint sausage rolls

Ingredients	Equipment
<ul style="list-style-type: none">• 1kg good quality lamb and mint sausages• Handful chopped fresh mint• Frozen puff pastry sheets	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knives• Chopping boards• Large mixing bowl
<ol style="list-style-type: none">1. Squeeze the meat out of the sausage skins into a large mixing bowl and break up the meat with a large metal spoon. Add the chopped mint and mix well.2. Remove the plastic from the frozen sheets of pastry and cut each sheet in half vertically. (One sheet of pastry becomes two)3. Using a metal spoon or very clean hands, place a roll of sausage mixture along one vertical edge of the pastry sheet, leaving a 5mm gap from the edge.4. Roll up to enclose filling, and cut into 6 pieces. Place on trays, seam side down.5. Continue until pastry and sausage is all used up.6. Brush with egg and sprinkle with sesame seeds. Bake for 20 mins, reduce heat to 180°C, and cook for 10 minutes until golden. Serve with tomato sauce.	

