



Spicy sausage rolls



It's always great to add a little spicy flavour to a traditional British snack! And home-made sausage rolls are so easy and delicious. Use a tbsp of any curry powder - preferably one of ours! Try the [British Curry Powder](#) for a mild flavour.

- 450g good quality sausages, skins removed
 - 1 packet ready-rolled puff pastry
 - 1 tbsp curry blend (see above)
 - 1 tbsp dried cranberries, finely chopped
 - 2 rashers streaky bacon, fried to a crisp and chopped finely
 - 1 tsp chilli flakes (optional)
 - 1 beaten egg
 - 1 tbsp sesame or onion seeds (optional)
1. Mix all the ingredients together thoroughly except the pastry and the egg.
 2. Cut the pastry into 3 strips width-ways.
 3. Split the sausage mix into 3 portions and roll each into a long 'sausage' the same length as the pastry strips.
 4. Place one on one side of one of the strips, leaving a 2cm edge, and brush some egg down both sides of the pastry. Fold this over to make one long sausage roll, pressing down and crimping the pastry edges together. The egg will act like a glue. Repeat twice.



bit spicy

5. If you have any sesame or onion seeds, sprinkle them over, after brushing more egg over the top to glaze.
6. Cut each sausage into small portion (the exact size is up to you!) and place on a lined baking sheet, well apart.
7. Bake for about 25 minutes in a medium oven (180 degrees), until they are the desired colour and the meat is cooked.