



recipe of the month

Chipolata sausage rolls with spicy tomato sauce

(Serves 4)

Ingredients

2 sheets (24 x 24cm) ready-rolled frozen reduced-fat puff pastry, just thawed

1 x 500g pkt extra-lean beef chipolata sausages (Peppercorn Food Company brand)

160ml (2/3 cup) tomato sauce

2 tbs Worcestershire sauce

Directions

Step 1.

Preheat oven to 220°C. Cut the pastry sheets in half. Cut each half crossways into quarters. Wrap pastry around the centre of each sausage. Brush edges lightly with water and press to seal. Place the sausage rolls, seam-side down, on a baking tray. Bake in preheated oven for 15-18 minutes or until golden brown and puffed. Remove from oven.

Step 2.

Kids' task: Meanwhile, combine the tomato sauce and Worcestershire sauce in a small serving bowl. Arrange the sausage rolls on a large platter and serve immediately.

Preparation time.

15 minutes.

Cooking time.

15 minutes.

