



Chipolata Sausage Rolls

35 MINUTES | SERVES: 4

INGREDIENTS

- 500g Peppercorn Extra Lean Beef Chipolatas
- 2 sheets (24 x 24cm) ready-rolled frozen puff pastry, just thawed
- 160ml ($\frac{2}{3}$ cup) tomato sauce
- 2 tbsp Worcestershire sauce

PREPARATION

1. Preheat oven to 220°C.
2. Cut the pastry sheets into quarters.
3. Wrap pastry around the centre of each sausage, brush edges lightly with water and press to seal.
4. Place the sausage rolls on a baking tray, seam-side down.
5. Bake for 15-18 minutes. Remove from oven when golden brown and puffed.
6. Kids' task: Meanwhile, combine the tomato sauce and Worcestershire sauce in a small serving bowl.
7. Arrange the sausage rolls on a large platter and serve immediately.