

New Yorker Sausage Rolls

A little sunflower oil for greasing
20g cocktail gherkins, well drained
6 quality pork sausages (400g), (75% - 90% pork content), skins removed
2 teaspoons American style yellow mustard
1 tablespoon finely chopped fresh flat leaf parsley
Freshly ground black pepper, to season
1 packet (320g) chilled ready-rolled puff pastry sheet (removed from fridge about 10 minutes before use or according to packet directions)
3 Emmental cheese slices (about 65g)
1 egg, beaten

1. Preheat oven to 200°C/fan 180°C/Gas 6. Lightly grease 2 **Medium Sheet Pans** with oil. Finely chop gherkins in **Food Chopper**. Add gherkins, sausagemeat, mustard, parsley and pepper to **Classic Batter Bowl**; mix together with a fork. Set aside.
2. Unroll pastry onto a lightly floured surface; cut in half lengthways using **Utility Knife**. Cut cheese slices in half lengthways and arrange 3 slices down the centre of each pastry strip in a single layer.
3. Place sausage mixture in a polythene food bag, twist top to secure. Cut a 3-cm wide tip off corner of bag. Pipe half of the mixture along the length of one pastry strip on top of the cheese. Repeat with remaining mixture on other pastry strip. Brush pastry borders with beaten egg using **Chef's Silicone Pastry Brush**. Fold pastry over sausage mixture to form 2 long sausage rolls. Press pastry edges to seal using back of a fork. Cut each long sausage roll widthways into 12 equal sausage rolls; transfer to Pans.
4. Brush sausage rolls with remaining beaten egg. Bake 25-30 minutes or until pastry is crisp, golden brown and meat cooked through (swap baking trays over on oven shelves halfway through cook time if required). Using **Mini-Serving Spatula** transfer sausage rolls to serving plate. Serve warm with Mustard Mayo Sauce, if desired.

Makes 24

Chef's Corner

For Mustard Mayo Sauce, mix together 225g mayonnaise, 1 tablespoon American style yellow mustard, 1 tablespoon finely chopped fresh flat leaf parsley and freshly ground black pepper to season in **Small batter Bowl**. Serve sauce in **Bamboo Small Snack Bowl** with warm sausage rolls.

Substitute pork sausages with pork sausagemeat (minimum 75% pork content) if desired.

Nutritional Information: Per Sausage Roll:

Energy 462KJ/111 kcal, Protein 3.8g, Carbohydrate 6.5g, Fat 8g, Saturated fat 1.9g, Fibre 0.2g, Salt 0.6g

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*