

Recipe for Snoutwood Sausage Rolls

Ingredients

- 2-3 packets of your favourite flavour of Snoutwood Trotters sausages. (Our recipe is typically done with our black pepper sausages)
- Enough of your favourite puff pastry (using free range eggs) to accommodate the amount of Snoutwood sausages that you are using.
- ½ -1 whole red onion (finely diced)
- Free range egg yolk – free range eggs are available daily from our Snoutwood honesty egg box
- Salt and pepper to season

Method

1. Clean the area that you are using to work in and make sure that all knives and hands are thoroughly washed
2. Cut the Snoutwood sausage meat from their skins. Peel away and dispose of the skin. Place the sausage meat in a mixing bowl
3. Finely dice and chop the red onion. Add to the sausage mix. Add black pepper and salt to your requirements and mix together thoroughly.
4. Roll out your favourite puff pastry into a flat sheet. Role your sausage mix into little tubes or large if you prefer.
5. Tightly roll the sausage meat inside the puff pastry
6. Seal the roll with egg yolk. Repeat until all of the mix has been used.
7. Place on a pre-greased oven tray.
8. Place the tray into a pre heated oven at 190 degrees for 20-35 minutes. This time may need to be adjusted according to thickness.
9. Before removing from the oven, assure that the pastry is golden brown.
10. Your Snoutwood sausage rolls are wonderful served hot or cold. We like to accompany the dish with a nice helping of English mustard.
11. Keep it Snoutwood

Snoutwood top tips

Why not add some of our Snoutwood bacon and/or Snoutwood black pudding to your sausage roll mix for an extra boost of flavour? A mature cheddar also accompanies the flavours of our pork & black pepper sausages perfectly!