

PORK, SAGE & CRANBERRY SAUSAGE ROLLS

Add a seasonal twist to classic sausage rolls with the sweetness of cranberry sauce and aromatic sage. Perfect as a snack or party appetiser, these are sure to be a hit with customers looking for festive flavours.



PREP TIME
25 MIN



COOK TIME
35 MIN



SERVINGS
12

Ingredients

- 1 tbsp olive oil
- 1 small onion, finely chopped
- 450g pork sausage meat
- 4 tbsp [Blenders Cranberry Sauce](#)
- 10g sage leaves, finely chopped (from ½ of a 20g pack)
- 320g all-butter puff pastry sheet
- 1 medium egg, beaten

Allergens

Contains Gluten, Eggs, Milk

Method

1. Place onion in a large bowl with the sausage meat, 1 tbsp cranberry sauce, and sage. Season with black pepper and mix thoroughly with a fork or your hands.
2. Unroll the puff pastry on its baking parchment. Cut it widthways into two rectangles. Spread 1 tbsp [Blenders Cranberry Sauce](#) down the centre of each rectangle.
3. Divide the sausage mixture into two even portions and shape each into a long sausage, matching the length of the pastry strips. Place one of the sausage meat rolls on the top of the cranberry sauce on one of the pastry strips. Brush the exposed pastry edges with beaten egg and roll up tightly, sealing the seam. Repeat with the second pastry strip and sausage meat filling, then cut each roll into 6 pieces.
4. Place the rolls on a lined baking tray. Brush the tops with the remaining beaten egg and make diagonal slashes on each roll. Bake in a preheated oven at 200°C (180°C fan) for 30–35 minutes, or until the pastry is golden and the sausage meat is cooked through.
5. Serve warm or at room temperature as a festive snack or appetiser.