



Glamorgan Cheese Sausage Rolls

BBC Good Food

Makes 25 to 30 rolls, they will melt in your mouth.

Ingredients for the Pastry

175g gluten free flour

85g of butter

A pinch of cayenne pepper

1 egg yolk, mixed with 3 tbsp of cold water

For the Filling

100g gluten free breadcrumbs, (just crumble some gluten free bread)

100g of Caerphilly cheese, grated

1 small leek finely chopped

1 tsp of crushed mustard seeds

3 egg yolks

A handful of tarragon or thyme leaves

Method

1. To make the pastry.

Put the flour, butter and cayenne pepper into a food processor and whiz into fine breadcrumbs. Sprinkle the egg and water mixture onto the flour and pulse again until the mixture begins to come together.

2. Tip the mixture onto a board, then gently squeeze the pastry until it begins to come into a ball, adding more water if it feels dry.

3. Divide the mixture in half, roll each piece into 12 x 30cm rectangles and slip onto a baking sheet, do not chill.

4. Heat the oven to 200oC/Fan 180oC/Gas 6.

5. Mix the filling ingredients together, except one egg yolk, (which you will need for glazing), in a food processor. Divide the filling in two and roll each part into a 30cm long sausage shape.

6. Lay a cheese sausage on one side of the pastry. Brush the sausage and the pastry with egg yolk and fold the pastry over the top, to encase the sausage filling. Then seal the two edges, trim the ends, then cut into 2cm pieces. Arrange on a baking sheet and chill for 30 minutes.

7. Brush the rolls with a little more egg yolk, place the herbs on top, then bake for 12 - 15 minutes, until golden brown.

For freezing :- Make to the end of stage 6, then freeze in an airtight plastic bag. Bake from frozen for an extra 5 - 10 minutes.