



## **SAUSAGE ROLLS**

NB Make sure you have the gluten free pastry before you commence.

### **Ingredients**

Sheets of Gluten Free Pastry.

500g Gluten Free Sausage eat

1 Small Onion, diced.

¼ cup Orgran Bread crumbs

Dash Gluten Free Soy Sauce

1 Beaten Egg

### **Method**

Mix all the ingredients together, until the mixture turns into a thick batter.

Lay rolled out pastry and place the sausage mix in lines down the pastry.

Fold over the pastry, sealing the edge and brush the top with beaten egg.

Bake at 200oC until golden brown, approximately 20 minutes.