

BLANDY'S

at Inglewood

Festive Sausage Roll

Preparation time: 4.5 hours

Baking time: 12-14min

Serves: 4 large or 12 canape size

Short crust pastry:

250g plain flour

250g diced cold butter

5g salt

83g iced water

Poppy seeds

Coarse salt

1 egg, beaten

Method:

In a food processor blitz the flour, salt and butter until it's a fine crumb, then add the iced water until combined.

On a floured surface, knead the pastry until smooth. Don't over work the pastry at this stage.

Shape into a 1" thick block. Wrap in cling film and rest in the fridge for 4 hours.

Sausage filling:

500g good quality sausage meat

100g dried cranberries

20g fresh chopped rosemary

Method:

Mix all the ingredient together (Use the paddle attachment of a Kitchen Aid if you have one).

Tightly roll the sausage meat into 2 equal sized sausages, to your desired thickness.

Slowly poach the sausage meat in a pan without boiling the water.

It should take around 12-15min.

Remove from the pan and leave to cool in the fridge.

Assembly:

Remove the sausage meat from the cling film.

Cut the pastry in half and roll it out onto a floured surface. Aim to roll it nice and thin so that you can wrap it around the sausage meat.

Egg wash the "inside" of the pastry, wrap it around the sausage, crimp the edges with a fork and trim off any extra pastry.

Egg wash the outside of the pastry and refrigerate.

Repeat the process a second time, and refrigerate.

Repeat the process a third time, and refrigerate.

On the third time, sprinkle the pastry with the poppy seeds and coarse salt.

Bake at 200°C for 12-14 minutes.

Remove from the oven and cut each sausage roll in half or into smaller slices for canapes.



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.