

Cheddar and Marmite Sausage Rolls

Cook: 45 mins

Serves: 12

Ingredients

- 400g Pork Sausages, skins removed
- 2 tbsp Marmite
- 75g Mature Cheddar, finely grated
- A few sprigs of Fresh Thyme, leaves picked and roughly chopped
- 320g sheet Pre-rolled Puff Pastry
- 1 Egg, beaten
- 1 tbsp Sesame and/or Black Onion Seeds
- English Mustard, to serve

Method

1. Preheat the oven to 180°C/160°C fan/gas 4.
2. Put the sausage meat into a bowl then add the Marmite, cheese (reserving a small handful for later), and the thyme.
3. Squish together with your hands until the Marmite is well mixed.
4. Unroll the pastry and cut in half lengthways into two strips.
5. Divide the sausage meat into two then mould each half into a long cylindrical shape that runs down the centre of each pastry strip, leaving a border.
6. Brush the exposed pastry edges with beaten egg, then fold one side over the filling to encase.
7. Crimp the pastry edges together. Brush with more beaten egg then sprinkle over the seeds.
8. Cut each large roll into 6, to make 12 mini rolls. Place on lined baking tray and bake for 30 mins.
9. Remove from the oven and serve right away or leave to cool to room temperature before storing in the fridge.