



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Pork and Stilton Sausage Rolls by David Pengelly

Ingredients

- 1 x 454g (16 oz.) Pack of pork and herb sausages
- 125g (4½ oz) Stilton, crumbled
- 1 Tbsp. Flat leaf parsley, finely chopped
- Black pepper, freshly ground
- 1 x 375g (13 oz.) Pack ready rolled fresh puff pastry
- 1 Egg, beaten. (For the eggwash.)

Method

- Using a sharp knife, score the skin lengthways along each sausage and remove all sausage meat into a bowl discarding the skins. Add the Stilton, parsley and freshly ground pepper. Mix together well using your hands.
- Place a sheet of Bake-O-Glide onto a large AGA baking tray. Unroll the puff pastry and slice lengthways in half placing onto a clean chopping board. Divide the sausage mixture in half and shape into a long sausage to match each length of pastry. Place the sausage along the middle of each sheet, brush one edge of the pastry with the beaten egg and gently fold over the sausage meat. Gently press the edges of the pastry together to seal. Using a sharp knife slice both rolls into a total of 18 small sausage rolls. Place the sausage rolls onto the lined baking tray and brush liberally with the beaten egg.
- (If you like you can freeze the sausage rolls at this stage. Open freeze and then put into bags and label.)

AGA (2, 3 and 4 oven): Slide the baking tray onto the third set of runners from the top of the Roasting Oven and bake for 15-20 minutes (20-25 minutes if frozen) or until crisp and golden.

Everhot: set the oven shelf to second runner up and bake with the top oven set to 220°C for approximately 15-20 minutes.

Remove from oven and place on a wire rack to cool. Serve warm.