

Mr Reid's Sausage Rolls

These are my favourite sausage rolls. I love it when Mr Reid brings them for morning tea.

Ingredients:

750 grams beef mince or sausage mince
1 large onion, grated
¼ teaspoon mixed herbs
salt and pepper
4 slices white bread
warm water
1 packet puff pastry
1 egg yolk
1 tablespoon cold water

Method:

1. Pre heat oven to 200°C
2. Place the mince, grated onion, mixed herbs and salt and pepper in a bowl.
3. Cut crusts from bread, and place in a separate bowl. Pour over enough warm water to just cover, let bread stand for 5 minutes. Drain off water, squeeze bread gently to extract water. Add bread to the meat mixture and mix well.
4. With pastry at room temperature, cut each sheet in half.
5. Fill meat mixture into a large piping bag without a nozzle. Pipe the meat along the edge of the pastry.
6. Roll edge of pastry over the filling until the meat is all enclosed.
7. With the back of a knife, flatten rolls slightly. Brush rolls with combined cold water and egg yolk. Cut rolls into 5cm pieces.
8. Put rolls on a greased oven tray, side by side just lightly touching.
9. Bake in a hot oven 200°C for 10 minutes then reduce to 180°C, cook for a further 15 minutes.

You can serve them with a green salad.