

## Homemade sausage roll

Serves 4

Pizza dough



**225g self-raising flour, plus extra for dusting**

**1/2tsp salt**

**60g butter**

**2 eggs, beaten**

**90ml milk**

*Filling*

**454g Denny Gold Medal Skinless Sausages**

**100g mushrooms, sliced**

**1 red pepper, seeded and sliced**

**1 yellow pepper, seeded and sliced**

**1 green pepper, seeded and sliced**

**1/2 jar tomato pasta sauce**

**200g fresh mozzarella, sliced**

**2tsp chopped parsley**

*Topping*

**2 eggs, beaten**

**2tbsp sesame seeds**

**1** Preheat the oven to 200°C/gas mark 6 and grease a large baking sheet.

**2** Sieve the flour and salt into a bowl. Cut up the butter and rub into the flour until it resembles fine crumbs.

**3** Add the eggs and sufficient milk to form to a very fine dough. Turn the dough out onto a floured surface and knead with floured hands until smooth. Set aside.

**4** Meanwhile, make the filling. In a heated frying pan, fry the Denny Gold Medal Skinless Sausages until brown breaking them up with a wooden spoon as you go. Then add all the vegetables to the pan and stir-fry gently for about six minutes.

**5** Separate the dough into four pieces. Roll each piece out into a 15 x 10cm rectangle and brush each base with tomato sauce. Divide the mozzarella slices between the bases.

**6** Then place equal amounts of sausage and vegetable mixture into the centre of each rectangle. Sprinkle the parsley on top and fold the sides inwards to form a croissant-style roll (see picture).

**7** Brush each roll with beaten egg and sprinkle with sesame seeds. Place in the oven and bake for 25 minutes, or until the rolls are golden brown.

Fat	61g	Carbs	59g	Energy	876kcal
Protein	27g	Sodium	1.6g	Fibre	4g

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