

## Inspired Hillier Recipes

# Canapés

## SAUSAGE ROLLS - MAKES 24

### Method:

Keeping the pastry and beaten egg to one side, mix everything else together well (using your hands works best!)

Lay out the puff pastry, cut in half length ways. Divide the sausage meat in half and with each half make a sausage the length of the pastry. On one half of the pastry lay one sausage, a third of the way up. Brush the furthest edge with the beaten egg. From the nearest edge, lift up the pastry, cover the sausage and roll up. Repeat with the second half.

Brush all over with more egg. Cut each roll into 12 equal pieces. Using scissors, nip the top of each sausage roll 3 times, creating little steam vents

Cook at 180c/160fan until the pastry is risen and golden brown, about 25 minutes.

Serve warm or cook in advance and reheat in a hot oven for 5 minutes.

### Ingredients:

- 1kg of good quality pork sausage meat
- 50g onion – finely chopped
- 50g dried cranberries
- 100g Stilton – in small dice
- 100g chopped chestnuts
- 1 dessertspoon fresh sage – roughly chopped
- 1 heaped teaspoon wholegrain mustard
- Salt and freshly ground black pepper
- 320g pack butter puff pastry
- 1 egg - beaten

### Chris's Top Tip

Use best quality sausage meat with a high meat content.

