

# SQF Christmas 2019 - Cranberry Sausage Rolls

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# Cranberry Sausage Rolls

## Ingredients

60g grated cheddar cheese  
400g Lincolnshire Sausages  
1 bay leaf  
50g rubbed sage  
1 apple  
150g cranberry sauce  
2 onions, finely chopped  
375g Ready Rolled Puff Pastry  
1 egg, beaten  
50g golden breadcrumbs  
Vegetable Oil  
Salt and Pepper  
Optional Sesame Seeds

## Method

- 1.) Preheat your oven to 180°C.
- 2.) Add the rubbed sage, the chopped onions and bay leaf to a pan with some vegetable oil. Cook until the onions are soft and remove the mixture from the pan to a bowl.
- 3.) Squeeze the meat out of your sausages and add the sausage meat to the onion mixture.
- 4.) Grate an apple, squeeze the gratings to remove any excess moisture, and add to the mixture. Add the grated cheddar cheese, golden breadcrumbs, salt and pepper. Mix everything together.
- 5.) Warm the cranberry sauce in a pan with a little water.
- 6.) Unravel the sheet of puff pastry, and cut it in half lengthways. Spread cranberry sauce over both rectangles. Divide the stuffing mixture into two parts. Spread one half of the mixture along the length of one of the pastry strips, leaving a 1cm border. Repeat this process for the other pastry half.
- 7.) Brush the top of the sausage meat and borders with beaten egg. Tightly roll the pastry over the sausage mix and press the sides seal. Cut into 12 sausage rolls and chill in the fridge for 15 minutes.
- 8.) Brush the remaining egg over the sausage rolls and sprinkle over the optional sesame seeds and some sea salt. Bake for 30 minutes until cooked through and deep golden brown. Enjoy as part of a Christmas party spread - or as a sneaky midnight snack!



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