

Black Pudding and Sage Sausage Rolls

Makes 24

Hands-on Time 20 minutes (plus chilling)

Baking Time 35 minutes

Ingredients

Sage (bunch)
1 Onion
450g Sausage meat
1/2 - 1 tsp Salt
1 tbsp Whole grain mustard
Black pepper (for seasoning)
120g Black pudding
1 portion of Puff Pastry, approx. 700g (refrigerated)
Strong white bread flour for dusting
2 tbsp Full-fat milk
1 Egg yolk, medium
Sesame seeds (optional)

Equipment

Knife
Chopping board
Coarse grater
Mixing bowl
Frying pan
Teaspoon
Baking sheet
Baking parchment
Rolling pin
Clingfilm
Small bowl
Pastry brush

Coarsely chop the sage leaves and put to one side on the chopping board.

Peel the onion and grate onto the board.

Add the sausage meat to the bowl along with the sage, grated onion, 1/2 tsp of salt, mustard, and a grind of black pepper.

Crumble the black pudding over the top.

Combine using your hands until evenly mixed and distributed.

Heat a frying pan over a medium heat and add a teaspoon of mixture. Press down so it's quite flat and fry for 1 min on each side.

Remove from the heat and when the meat is cool enough to eat, taste for seasoning.

You may want to add more salt if you think it needs it.

When you're happy with the seasoning of the mixture, set it aside.

Line a baking sheet with a piece of parchment.

Now to get on with the pastry.

Lightly flour the worktop and roll the pastry out into a rectangle measuring 40 cm x 50 cm.

Using a knife, cut in half length-ways so you now have two 20 cm x 50 cm rectangles.

Spoon the mixture long the middle of each rectangle, ensuring you allow it to go up to the ends.

Lift one side of the pastry and pull it over the filling so it meets the other side. Press down along the join to seal.

Lift the seal and fold back over on itself so it's double layered and press to seal again.

Repeat with the second rectangle.

Using a sharp knife, divide the each length of pastry into 12 individual sausage rolls. I find it's best to press down firmly with the blade and avoid any sawing action.

Evenly space the sausage rolls apart onto the baking sheet and score the tops with a knife.

Cover with clingfilm and chill for at least 30 minutes.

In the meantime preheat the oven to 200°C/ 180°C (Fan)/400°F/Gas mark 6.

In a small bowl beat the egg yolk along with the milk using a pastry brush.

Remove the rolls from the fridge along with the clingfilm and lightly brush with the glaze.

If you like you can sprinkle the sesame seeds over the tops of the sausage rolls.

Pop the baking sheet into the oven on a middle shelf for 35 minutes.

When the time is up they should be a gloriously golden colour.

Remove from the oven and set aside to cool down.

Enjoy them warm or cold!