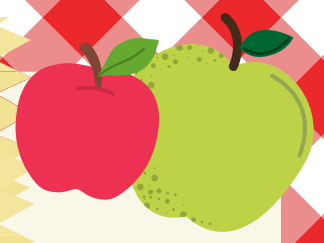


Apple & Pork Sausage Roll



1 apple
1 onion
Fresh thyme
500g minced pork
½ teaspoon mustard seeds

Dash of Worcester sauce
500g puff pastry (premade or make your own)
1 large egg, beaten



Preheat the oven to 180°C fan /200°C/400°F/gas 6.

Finely chop the onion and peel, core and dice the apple.

In a bowl combine the onion, apple, thyme (stalks removed), mustard seeds and dash of Worcester sauce before seasoning with salt and pepper.

Next roll out the pastry on a floured surface to approximately 1cm thick and 30cm x 30cm (12" x 12") before cutting in half.

On each half of pastry place a strip of the pork mixture down the centre of each.

Brush the edges of the pastry with beaten egg and then roll up and seal. To ensure your pastry is golden when baked brush with the remaining beaten egg before cutting each roll into 3 rolls.

Score the top of each sausage roll with a knife and bake for 20 minutes, or until golden and cooked through.

Don't forget to enter your appletastic bakes into the Apple Day bake off!



Apple Day

 @altoncommunityevents