

Sausage Roll

(香腸酥卷)

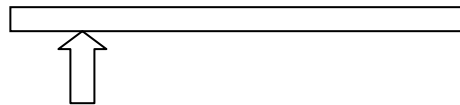
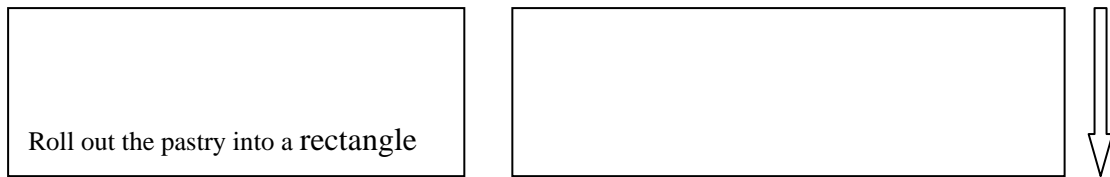
Ingredients:

Sausages	2~3
Plain flour	75g
Salt	1/8 tsp.
Margarine (frozen)	40g
Ice water	about 4 tsp.
Beat egg for glazing (the top and the edge)	1/2

Method:

1. Preheat the oven to 220 °C, Gas Mark 7.
2. Sieve the flour and salt into a mixing bowl.
3. Use your fingertips to rub the margarine into the flour until the mixture looks like breadcrumbs.
4. Add about 4 tsp. water (according to the softness of the dough) to form a dough. Put into the refrigerator for cool
5. Roll the pastry out to a rectangle, 5 to 6 cm width.

Place the sausage down the piece of pastry.



Glaze beaten egg on it

☞ Glaze beaten egg on the edge of pastry (about 1 cm)
and then fold it over.

6. Cut the sausage roll about 4 to 5 cm lengths, and then
place on the baking tray.

7. Bake in the oven for 15-20 minutes, until golden
brown.