

Black Pudding Sausage Rolls

INGREDIENTS

4 green apples
Butter
Sugar
10 sage leaves
200g black pudding
200g sausage meat
Puff pastry
2 eggs

Source: Caterer & Hotelkeeper



The Method

Peel and core apples, then dice into fine cubes. Fry off the apples in a little butter and sugar until soft. When the apple is ready, remove it from heat and add the roughly chopped sage. Leave to infuse.

Place sausage meat in a large bowl and crumble in the black pudding. Using an electric mixer gently beat the mixture until smooth then fold in the apples.

Remove pastry from fridge and roll to roughly 5mm. Divide and cut the pastry into 8in x 6in squares and place on a **baking tray** lined with parchment paper.

Spoon the filling slightly off centre on to the pastry squares

Egg wash the edges of the pastry then fold over to form the roll pressing down with a fork.

Gently score the top of the pastry with a **knife** and then glaze with egg wash.

Bake at 180°C for 18-20 minutes until golden brown. Leave to cool, then serve.

