

Blue Cheese Banger Croissants



Makes 6 Prep 10 mins

Cooking 15 mins

Easy

Ingredients

6 bratwurst sausages or 10 chipolatas
sunflower oil, for frying
3-4 tbsp caramelised onion chutney
350g cylinder of fresh croissant dough (I used Jus-Rol)
75g Shropshire blue or Danish blue, cut into 6 slices
1 egg, beaten
1 tsp black onion or nigella seeds

1. Heat oven to 200C/180C Fan/Gas 6. Fry the sausages in just a drizzle of oil to prevent them from sticking, until golden - about 5 mins. Remove from the pan, wipe out the excess oil with kitchen paper, then return the sausages to the pan with the onion chutney. Cook, turning the sausages in the mixture until coated and sticky.
2. Carefully remove the croissant dough from the pack and unroll. Cut into individual portions through the dotted lines, then roll up each sticky sausage with a piece of cheese in the dough, adding any extra chutney from the pan. If you are using chipolatas, some of the croissants will have to be doubled up so as to use all the sausages.
3. Put the croissants on a baking tray, brush with beaten egg, sprinkle with onion or nigella seeds and bake for 10 minutes until golden.