

# Sausage Roll Twists



**Serves 6**   **Prep 10 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

1/2 a 500g block all-butter puff pastry, defrosted if frozen  
400g pack chipolata

## **For the tomato dip: or use readymade ketchup**

6 tbsp reduced-sugar tomato ketchup  
2 tsp malt vinegar  
6 cherry tomatoes, finely chopped

1. Heat oven to 220C/fan 200C/gas 7. Roll out the pastry to £1 coin thickness (about 20 x 30cm) and cut into strips about 1cm wide, cutting from the shorter edge. Thin each sausage a little by twisting, then snip in half. Wind one pastry strip around each half-sausage, then place on a baking sheet, pastry ends down. Makes 24.
2. Bake for 20 mins until the sausages and pastry are golden. Meanwhile, mix together the ketchup, vinegar and cherry tomatoes. Serve in little bowls alongside the sausage twists