

Sausage Roll-ups



Makes 6

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

a pack of chipolata sausages

1x 354g pack croissant dough

5 tbsp onion marmalade, chutney or jam

2 tbsp tomato purée

1 tbsp mustard

1 egg beaten

1 tbsp sesame seeds

1. Heat oven to 200C/180C fan/gas 6. Sit the chipolatas in a roasting tin and cook for 15 mins.
2. Meanwhile, pop open the croissant pack and unroll. Mix the onion marmalade, tomato purée and mustard, and spread some over each dough triangle. When the chipolatas are done, set aside for 5 mins to cool while you line 2 baking sheets with baking parchment. Lay two sausages along the wide end of each triangle croissant and roll up, encasing the sausages. Arrange on the sheet, brush with beaten egg and scatter with sesame seeds. Bake for 10-15 mins, until golden.