Sausage Roll

Serves 6   Prep 20 mins   **Cooking 50 mins**   **Easy**

Ingredients

5 medium eggs
800g sausages or herby sausage meat
75g fresh white breadcrumbs
320g sheet ready-rolled puff pastry
4 tbsp piccalilli, plus extra to serve

1. Preheat the oven to 200C/ Fan 180C/ Gas 6. Bring a pan of water to the boil, add 4 eggs and boil for 5 mins. Drain and run under the cold tap. Peel, the yolks will still be soft; set aside

2. If you have used sausages, instead of sausage meat, squeeze the sausage meat out of the skins, discard the skins. Mix the meat with the breadcrumbs.

3. Roll out the pastry so it measures about 32 x 38 cm. Spread the piccalilli lengthways down the middle of the pastry, in a strip about 6.5 cm, leaving a rough 5 cm border at the ends. Lay half of the sausage meat in a strip on top of the piccalilli. Press 4 indentations into the meat, evenly spaced, and lay on the boiled eggs. Use the remaining sausage meat to cover the eggs and shape into a sausage to encase them.

4. Lightly beat the remaining egg and use to brush the pastry edges. Lift the short ends of the pastry on to the filling, then fold in the pastry sides to cover, sealing. Transfer to a baking tray lined with baking parchment. Brush with egg and score the pastry a few times. Cook for 45 mins until golden. Allow to cool before serving.