

1 kilo of the
meat and 6-8
pastry sheets
will create
MANY
sausage rolls

ELIZABETH'S SAUSAGE ROLLS



Ingredients

1 kilogram of mince meat (beef is best but any is ok)
1 big onion -chopped square small
salt, pepper
2.5 teaspoon of nutmeg powder
1.5 cup of breadcrumb (buy the savoury one)
2 eggs
vegeta
1 soonful of tomato sauce or paste
5 spoonful of olive oil
milk to soften them up (do it last after you mix everything), so you can
judge the moistness of the meat.

Method

Mix together and taste (yes, taste it raw by dipping your finger to the meat. Must taste the salt and savoury. Lack of salt will not be nice. Cover and leave it in the fridge for an hour. Only take out the pastry 1 hour before you ate making them up. Pastry must be chilled just before you bake them up (200 degree Celsius) until golden brown. Dont put too thick meat, might not be cooked well.

You roll them up, and cut and brush with egg top and both side of meat opening (to seal and prevent meat juice flowing and waste)

Enjoy!

Please note: Do not put garlic



Seeking
God's Grace