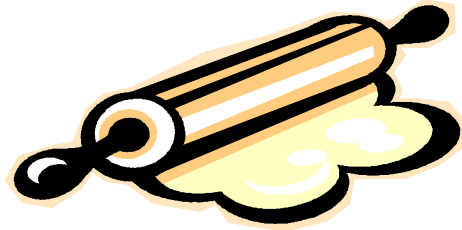


# Flaky Pastry & Sausage Rolls

Work In Pairs

## Ingredients:

2 C	Flour
$\frac{1}{2}$ – $\frac{1}{3}$ C	Cold Water
$\frac{1}{4}$ tspn	Lemon Juice
160gm	Butter



## Method:

1. Sift flour. Mix water and lemon juice.
2. Soften butter slightly with a knife and divide into 4 equal portions. Place 2 in refrigerator.
3. Rub 1 portion of butter into the flour.
4. Mix into dough with water and lemon juice mixture.
5. Turn onto a **lightly** floured board and knead **LIGHTLY** until pastry is smooth and pliable.
6. Roll pastry into a rectangular shape.
7. Spread 1 portion of butter on top of  $\frac{2}{3}$  of pastry – as seen in diagram.
8. Fold in 3 by placing the lower  $\frac{1}{3}$  over centre  $\frac{1}{3}$  and top  $\frac{1}{3}$  over lower  $\frac{1}{3}$ . ‘Rest’ pastry in refrigerator for **5 minutes**.
9. Turn pastry so that the folded edges are on the sides left and right of you. Press rolling pin at intervals along pastry thus evenly distributing the butter.
10. Roll out again – rolling away from you to keep the layers of ‘**flakes**’ in the pastry even. Retain rectangular shape. ‘Rest’ in the refrigerator between each rolling and folding.
11. Proceed as before – from step 7 – until remaining portions of butter have been used.
12. Cover and place in the refrigerator until required.

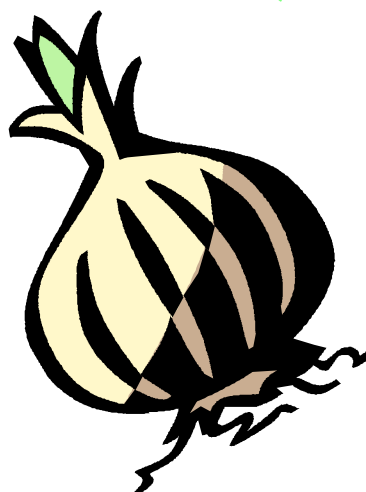
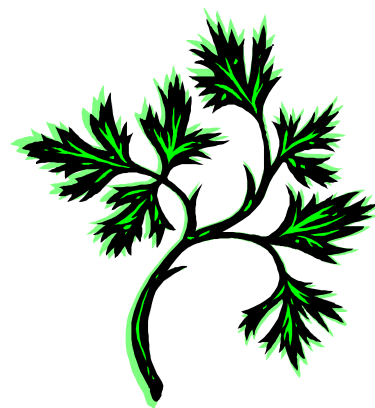


# Flaky Pastry & Sausage Rolls

Work In Pairs

## Ingredients:

250 gms	Sausage Mince
½	Onion (chopped)
½ tspn	Chopped Parsley
Good Pinch	Black Pepper
Good Pinch	Other seasonings provided
Good Pinch	Curry Powder



## Method:

13. Preheat oven to 220°C.
14. Mix all the ingredients together.
15. Roll out flaky pastry into long rectangular shape.
16. Squeeze or roll meat filling into long sausage shape and place on the pastry sheet.
17. Moisten edges with water and fold pastry over meat.
18. Cut into suitable sizes and place on greased oven tray.
19. Glaze – top only – of each pastry roll with milk and bake in pre- heated oven for 10 minutes then 190°C for a further 10 – 15 minutes to ensure the meat is cooked.

