



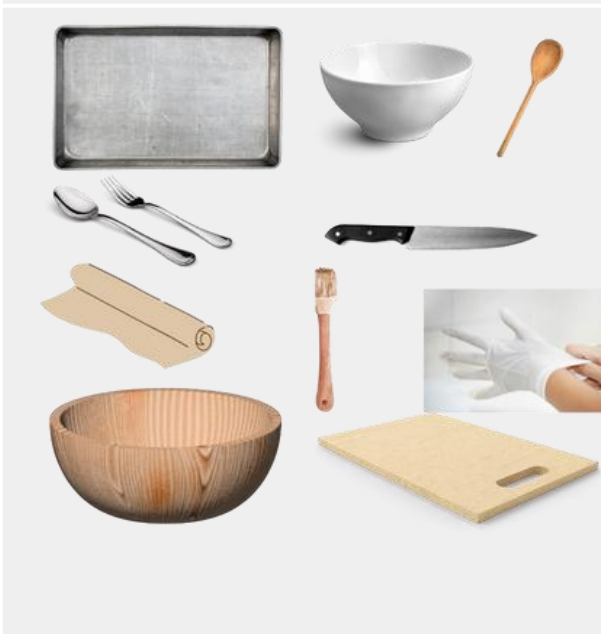
Turkey Sausage Rolls

Shopping List:

400grams turkey mince.
50grams brie cheese.
Salt and pepper.
Spring of thyme.
1 Egg.
Pre rolled puff pastry.
Flour for dusting.

Gather Utensils:

A baking tray.
1 small bowl.
1 large bowl.
A fork and spoon.
A chopping knife.
Gloves.
A chopping board.
A wooden spoon.
A pastry brush.





Turkey Sausage Rolls



Step 1.

Pre heat the oven to 180 degrees fan or 200 degrees convectional.



Step 2.

Add 400 grams turkey mince to a large bowl.



Step 3.

Add 50g of brie cheese to the large bowl.

Optional Step.



Turkey Sausage Rolls



Step 4.

Remove thyme leaves from stem and add to the bowl .



Step 5.

Add salt and pepper to the large bowl.



Step 6.

Mix all the ingredients with the wooden spoon.



Step 7.

Crack one egg into a small bowl and whisk with a fork.



Turkey Sausage Rolls



Step 8.

Dust your chopping board with flour.



Step 9.

Roll your puff pastry onto the chopping board.



Step 10.

Cut your pastry in half.

Be safe when using a knife.



Step 11.

Spread your cranberry sauce along the puff pastry.



Turkey Sausage Rolls



Step 12.

Add your sausage mix to the puff pastry.



Step 13.

Fold your dough from both side and roll into a sausage shape.



Step 14.

Cut your pastry into bite size pieces.

Be safe when using a knife.



Step 15.

Add to your baking tray and brush with your mixed egg.

Have Fun



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Step 16:

Bake in the oven for 18 -20 minutes or until golden brown.



Final Step:

Allow to cool and enjoy.