

Classic Sausage Rolls: The Ultimate Guide to Flaky, Savory Perfection

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OVEN
400°F

TIME
25 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

500g (1 lb) ground pork sausage meat (or high-quality sausages, casings removed)
1 small onion, finely diced
2 garlic cloves, minced
1 tsp dried thyme
1 tsp dried sage
½ tsp smoked paprika (optional)
1 tsp salt
½ tsp black pepper
1 tbsp fresh parsley, finely chopped
1 large egg (for binding)
1 sheet puff pastry (about 14 oz, store-bought or homemade), thawed
1 large egg (for egg wash)
1 tbsp milk (dairy or non-dairy)
Sesame or poppy seeds for sprinkling
Dijon mustard or tomato chutney for serving

DIRECTIONS

- 1.** 1. Make the Sausage Filling: In a large mixing bowl, combine the 500g (1 lb) ground pork sausage meat, 1 small finely diced onion, 2 minced garlic cloves, 1 teaspoon dried thyme, 1 teaspoon dried sage, ½ teaspoon smoked paprika (optional), 1 teaspoon salt, ½ teaspoon black pepper, and 1 tablespoon finely chopped fresh parsley. Crack one large egg into the bowl. Using your hands, mix all the ingredients thoroughly until everything is evenly combined. Be careful not to overmix, which can make the sausage tough.
- 2.** 2. Prepare the Pastry & Oven: Preheat your oven to 200°C (400°F). Line a large baking sheet with parchment paper for easy cleanup. On a lightly floured surface, carefully unroll the thawed puff pastry sheet. Using a rolling pin, gently roll it out into a rectangle approximately 25 x 35 cm (10 x 14 inches). Using a sharp knife or pizza cutter, cut the pastry in half lengthwise to make two long strips.
- 3.** 3. Assemble the Rolls: Divide the sausage mixture in half. Form each half into a long log, ensuring the log is roughly the same length as your pastry strips and about 1 inch in diameter. Place one sausage log along the center of each puff pastry strip. In a small bowl, whisk together the 1 large egg and 1 tablespoon milk to create the egg wash. Brush one long edge of each pastry strip with this egg wash. This will act as the "glue." Carefully lift the unbrushed side of the pastry and roll it over the sausage log, bringing it to meet the egg-washed edge. Press down firmly to seal the edge with the egg wash. Place the rolled pastry seam-side down on your work surface. Using a sharp

knife, slice each long roll into 4-5 individual pieces (about 2-2.5 inches each), depending on your desired size.

4. **Bake to Golden Perfection:** Carefully transfer the sliced sausage rolls to the lined baking sheet, leaving a little space between each one. Brush the tops of all the rolls generously with the remaining egg wash. If desired, sprinkle with sesame or poppy seeds for extra flair. Bake for 20-25 minutes, or until the puff pastry is beautifully puffed, golden brown, and wonderfully crispy, and the sausage meat inside is cooked through (internal temperature of 160°F/71°C).
5. **Serve:** Remove the sausage rolls from the oven. Allow them to cool slightly on the baking sheet for a few minutes before transferring to a wire rack. Serve warm with optional Dijon mustard or tomato chutney for dipping. Enjoy these flaky, savory delights!

SWAPS & NOTES

Sausage Meat: Ground pork sausage meat provides classic flavor.

You can also use good quality sausages (like Italian sausage, casings removed) for a different flavor profile, or a mix of pork and beef.

For a lighter version, ground chicken or turkey sausage meat can be used, but may require a bit more seasoning.

Herbs: Dried thyme and sage are traditional for sausage rolls, imparting a savory, earthy flavor.

TIPS FOR SUCCESS

Cold Puff Pastry: *Work with cold puff pastry to maintain its flakiness.*

If it gets too warm and sticky, pop it back in the fridge for 10-15 minutes.

Finely Dice Onions/Garlic: This ensures they cook thoroughly within the sausage filling.

Don't Overmix Sausage: Mix the sausage filling gently until just combined to keep it tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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