

## Festive Sausage Roll



Serves	Prep Time	Cooking	Total Time	Calories
<b>6 people</b>	<b>5 minutes</b>	<b>50 minutes</b>	<b>55 minutes</b>	<b>396 kcal</b>

### Stuff that's in it:

- 1 Sheet Puff Pastry (320G)
- 3 Tbsp Cranberry Sauce
- 1 Pack Sausage Meat (400G)
- 3 Slices Streaky Bacon (Unsmoked)
- 2 Strips Brie (50-60G)
- 1 Egg

### What you do:

Pre heat your oven to 190c (fan assist)

Unroll your puff pastry onto a rectangle tray, looking vertically, add your cranberry sauce in the centre - right in a vertical line

Then slice the bacon into mini strips and place over the sauce line , then shape and roll the sausage meat into a long thin sausage to fit over the bacon bits in a long line and add.

Then top that with 2 thick slices of brie , I used to strips

Then fold the top half of the pastry over until you get a covered giantsausage roll with a large lip overlapping , fold the edges In to seal either side then use a fork to make a pretty patterns edge with the lip before slicing into individual portions. Then add egg wash all over

And bake for 45-50 minutes until cooked all the way through and golden brown

Serve warm

### **Nutrition**

- Carbs: 31g
- Fat: 22g
- Protein: 11g
- Fibre: 1g
- Saturated Fat: 5g

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