

# “I’m not a sausage – roll”

## Ingredients

- 1 pack ready rolled pastry
- 200g cheddar
- 2 slices of bread
- 5 spring onions
- 2tbsp yogurt/crème fraiche/cream cheese/sour cream
- 1tsp paprika
- 1 egg for glazing the pastry
- Herbs / Seasoning



1. Set your oven and prepare your baking tray with paper.



2. Grate your cheese and add to a large bowl.



3. Blitz your bread into breadcrumbs in the food processor and add to your cheese in the bowl.



3. On a green/white chopping board slice your spring onion into small rounds.



5. Add the onion, paprika, yogurt and herbs to your bowl and mix together. Season with salt and pepper.



6. Lay out your pastry and cut into two long strips. Add the filling along the middle of each strip.



6. Crack your egg into a jug and whisk up with a fork.



7. Add egg as “glue” to each strip and roll up each strip into a sausage.



8. Cut 12, even sized rolls, place on the baking tray and glaze with your egg.



9. Bake for 20-25 minutes or until golden and raised.