

# BANGERS & MASH SECRET-CENTRE SAUSAGE ROLL

Serves 4

## INGREDIENTS

- 5 medium potatoes, peeled and cut into small chunks
- 2 tbsp butter
- 1 cup grated cheese
- 1 sachet (50g) Knorr Thick White Onion Soup
- Salt and pepper, to season
- 2 tbsp vegetable oil
- 3-4 pork sausages
- 1 sheet (400g) store-bought puff pastry
- 1 egg, beaten
- 1 sachet (28g) Knorr Sausage Gravy

## Serving suggestion:

Peas

## METHOD

1. Preheat the oven to 200°C and grease a medium baking tray.
2. Cover the potatoes in salted water in a medium pot over medium-high heat, bring to boil and allow to simmer for 20 minutes, or until tender. Drain the potatoes.
3. Mash the potatoes with the butter until smooth.
4. Fold through cheese and Knorr Thick White Onion Soup powder. Season with salt and pepper to taste and allow to cool.
5. Heat oil in a large pan over medium heat and brown the sausages on all sides until almost cooked through. Set aside to cool slightly.
6. Unroll the sheet of puff pastry onto the baking tray.
7. Spoon three-quarters of the cheesy mash over the length of half the surface of the pastry.
8. Lay pork sausages in a long row along the middle of the mash layer and spoon more mash on top.
9. Fold over the pastry sheet to encase the mash mixture, making a large, neat sausage roll. Trim off any excess pastry and pinch together the edges on the side to seal using a fork.
10. Make 6 diagonal slits on top of the pastry using a sharp knife. Brush the pastry with beaten egg.
11. Bake for about 30-40 minutes, or until golden, crispy and heated through.
12. To make the gravy, mix the Knorr Sausage Gravy powder with 1 cup boiling water and stir vigorously until smooth and lump-free.
13. Cut the sausage roll into 4 equal portions and with a good helping of peas and the gravy. ENJOY!